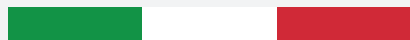




CIRCULAR QUAY

LUNCH MENU / MENU DI PRANZO

MAKE 2 COURSE SET MENU FOR \$44.90



ANTIPASTI

Sydney Rock Oyster - Natural - per piece	5.5
Yuzu vinaigrette, chives, fresh Celery	
Baby Calamari Fritti	25.5
Fresh baby squid dusted with lemon pepper fried crispy. served with arrabbiata sauce , lemon wedges	
Artisan Garlic Bread	7.5
Black garlic compound butter	
Tomato Bruschetta	12.5
Baughette, cherry tomatoes, Spanish onion, fresh basil, balsamic glaze	
Fresh Burrata cheese	20.5
Confit cherry tomato, basil oil, macadamia, garlic bread	
Gamberi al Arrabbiata	27.5
Fresh prawns, garlic, white wine, chilli & napoletana sauce, & garlic bread	
Pumpkin Arancini	15.5
Caponata, truffle aioli, microgreen, Grana Padano	

INSALATA

Baby Romain lettuce	16
Caesar dressing, grana padano, crouton	
Rocket Prosciutto	19
Aged balsamic, EVO, parmesan	

Add on- Prawns \$7 | Chicken \$6 | Burrata \$7

SECONDI

Gnocchi alla Vodka	24.5
House vodka-Napoletana sauce, touch of cream, fresh basil,zucchini ribbon and EVO	
Risotto ai Funghi	27.5
Creamy risotto with forest mushrooms, garlic, onion,parmesan, drizzle truffle oil	
Spaghetti ai Frutti de Mare	32.5
Garlic, EVO, Prawns, vongole, calamari, mussels, parsley,cherry tomatoes, white wine	
House Signature Beef Lasagna	26.5
Beef ragù, bechamel, buffalo mozzarella, grana Padano	
Roasted Chicken Maryland	32.5
Boscaiola sauce, roasted cherry tomato & green vegetables	
Grilled Lamb Rack	43.5
Duck fat potato, green vegetable, house Shiraz sauce, fried leek	
Grilled Wagyu Tajima MB+4	35.5
Chives potato puree, grilled broccolini, house chimichurri	
Smoke House Wagyu Burger	25.5
Caramelised onion, cos lettuce, tomato, gherkin, cheddar	

PIZZA NAPOLETANA

Margherita	21.5
Creamy buffalo mozzarella, hand picked basil and EVO in our signature napoletana sauce	
Meat Lover A carnivore's dream	28.5
Ham, cabanossi, pepperoni, Spanish onion, slow cooked beef ragu and fior di latte	
Capricciosa	24.5
Mushroom,ham,olives and fior di latte	