

EXECUTIVE SET LUNCH

2 course 48

3 course 58 includes coffee / tea

starters

whipped stracciatella

charcoal grilled romanesco
'giardiniera' pesto

butternut soup

almond cream, basil oil

angus beef tartare +8

salsa verde, confit egg yolk
Manjimup black truffle

pasta & main courses

house-made tagliatelle

wild mushrooms, truffle sauce
add 5gr Manjimup black truffle +12

Magret duck breast

eggplant cream, green asparagus
brandy jus
change to wagyu beef tenderloin +16

Mediterranean seabream

celeriac cream
spicy kalettes

house-made tagliolini +12

Mazara del Vallo red prawn crudo
Moscato, bottarga

desserts

Valhrona chocolate mousse

Tonka bean crumble, raspberry

ice-cream or sorbet

ice-cream: vanilla and chocolate
sorbet: lemon and strawberry

Italian cheese selection +10

LUNCH A LA CARTE MENU

gourmet pizza

house-made pizza 'stracciatella' cheese, 10 gr Manjimup black truffle 58

starters

scampi charcoal grilled langoustine, romanesco, sesame, white miso 'Bagna Cauda' 38

capesante pan-seared 'Hokkaido' scallops, green peas, crispy guanciale, Soave emulsion 34

burratina confit Japanese cherry tomatoes, basil essence 32

fegato d'oca orange cured foie gras, variations of beetroot, raspberry 'vincotto' 28

manzo wagyu beef tenderloin 'tartare', 'beluga' capers, smoked egg yolk, aged balsamic 28

pasta

taglioni Alaska king crab, 'Datterini' tomatoes 68

spaghetti razor clams, 'oscietra' caviar, bergamot scent 46

ravioli 'burratina' filling, 'san marzano' tomatoes coulis, fresh basil 36

risotto Sicilian red prawn, Venetian spices 42

main courses

branzino roasted Italian seabass, zucchini and basil terrine, ramsons 48

merluzzo silver cod, Canadian lobster, fregola, green asparagus, saffron 'cacciucco' 68

agnello roasted 'Te Mana' lamb loin, Sicilian pistachio, heirloom beetroots, sambuca jus 55

manzo 'Jac' wagyu beef striploin MBS 6/7, parsnip, blue foot mushrooms, green pepper jus 78

from the grill & charcoal oven

MBS 4-5 'Sher' wagyu (Australia) beef **tenderloin** 200gr 78

barley fed MBS4+ beef **striploin** 250gr 68

200 days grain fed Black Angus beef **porterhouse** from 800gr to 1.2kg per 100gr 22

side dishes

asparagi charcoal-grilled green asparagus chardonnay and honey dressing 18

insalata rocket salad, Japanese cherry tomatoes, balsamic vinegar 14

patate truffle mashed potato 18