

# Menu

## POP UP RESTAURANT

### BREAD \$2

House-made sourdough served with churned Nebbiolo butter

### BRUSCHETTA \$12

House-made sourdough with pumpkin, toasted pine nuts & rocket

### ARANCINI \$15

Leek and truffle served with a rich romesco sauce (5)

### LENSWOOD CONFIT DUCK LEG \$32

Indian style red curry sauce, served with coconut rice pilaf  
& house-made black garlic scroll

### BEEF RAGU \$24

In a rich Napoli sauce tossed with pappardelle & topped with Parmigiano

### SA COORONG ANGUS SCOTCH FILLET \$34

*Cooked to your liking*, served with baby potatoes roasted in bone marrow  
butter and a Bordelaise jus, served with green salad of local leaves,  
cucumber and a lemon vinaigrette

### MUSHROOM & TRUFFLE RISOTTO \$24

With Italian fennel & pork sausage

### HOUSE-MADE PIE \$18

House-made pie served with jus & a garden salad of local leaves,  
cucumber, tomato & balsamic dressing

*\*please see waiter for today's pie\**

### KIDS MENU

*Served with a soft drink or juice*

Papardelle pasta in a rich Napolitana sauce \$10

Chicken nuggets served with chips & garden salad \$12

### DESSERT \$14

Serafino tiramisu, salted caramel biscuit with mascarpone  
& chocolate, coffee syrup and hazelnut toffee

