



DINNER MENU

\$55 PER PERSON

ANTIPASTI

For the table to share

Sicilian Crudo, Salmon, Tuna, Kingfish,
Snapper With Lemon, Chilli, Chives & Capers

Cured Meats, Wagyu Bresaola, Prosciutto,
Coppa, Stofelotto, Pickles

SECONDI

Please choose one of the following

Chargrilled Snapper, Horseradish Buttermilk,
Dill, Pickled Mussels & Celery

Free Range Chicken In Tuscany Sauce,
Grilled Sweet Peppers

Pipe Rigate, Tomato, Ricotta, Basil

SIDES TO SHARE

Hand Cut Fries, Parmesan & Pepper
Radicchio & Rocket Salad

ADD-ONS

SEASONAL OYSTERS

Freshly Shucked, Italian Vinaigrette
1/2 Doz 45 — Doz 90

Beer Battered, Guindilla Chilli Mayo
1/2 Doz 48 — Doz 96

SIDES TO SHARE

Crispy Brussels Sprouts,
Chilli Caramel, Parsley — 19

Roasted Beetroots, Walnut Cream — 19

Herb Caesar Salad, Baby Romaine, Ricotta Salata,
Pangrattato, Crispy Prosciutto — 22

DRINK SPECIALS

BEER

Peroni10

HOUSE WINES

Idle Hands Sauvignon Blanc12/60

Idle Hands Chardonnay.....12/60

Idle Hands Pinot Gris12/60

Idle Hands Pinot Noir12/60

OUR FAVOURITES

Moët & Chandon.....30/150

Cloudy Bay Sauvignon Blanc25/125

Cloudy Bay Chardonnay.....25/125

Craggy Range Syrah.....20/100

Whispering Angel Rose.....25/125

FESTIVAL CLASSICS

Aperol Spritz.....15

Classic Margarita.....15

Spicy Margarita.....15

SIGNATURE COCKTAILS

Butterfly Breeze
Peppermint Infused Gin, Egg White,
Elderflower 20

Bittersweet Berry
Campari, Tequila, Strawberry, Lemonade 20

**Stamp your Festival Passport,
earn your rewards.
Ask your server to get started.**



LUNCH MENU

\$35 PER PERSON

ENTREE

To share

Stracciatella, Beetroot, Orange,
Mint, Salsa Verde

MAIN

Please choose one of the following

Chargrilled Snapper, Horseradish Buttermilk,
Dill, Pickled Mussels & Celery

Free Range Chicken In Tuscany Sauce,
Grilled Sweet Peppers

Pipe Rigate, Tomato, Ricotta, Basil

ADD-ONS

SEASONAL OYSTERS

Freshly Shucked, Italian Vinaigrette
1/2 Doz 45 — Doz 90

Beer Battered, Guindilla Chilli Mayo
1/2 Doz 48 — Doz 96

SIDES TO SHARE

Hand Cut Fries, Parmesan Black Pepper 15

Crispy Brussels Sprouts, Chilli Caramel,
Parsley 19

Radicchio & Rocket Salad, Pickled Grapes,
Pea Tendrils, Frisée, Rose Balsamic Dressing ..18

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Peroni10

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