



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

DRINK SPECIALS

BEER

Peroni10

HOUSE WINES

Idle Hands Sauvignon Blanc 12/60

Idle Hands Chardonnay..... 12/60

Idle Hands Pinot Gris 12/60

Idle Hands Pinot Noir 12/60

OUR FAVOURITES

Moët & Chandon.....25/150

Cloudy Bay Sauvignon Blanc25/125

Cloudy Bay Chardonnay.....25/125

Craggy Range Syrah.....20/100

Whispering Angel Rose 22/110

FESTIVAL CLASSICS

Aperol Spritz15

Classic Margarita15

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.**



DINNER MENU

\$55 PER PERSON

ANTIPASTI

Choose to share for the table

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

Or

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

Hand cut fries, parmesan black pepper15

Crispy Brussels Sprouts, Chilli Caramel,
Parsley 19

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

Festival menus are correct at the time of publishing but are subject to product availability & seasonal changes. Day & time restrictions may apply.

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