



DINNER MENU

\$55 PER PERSON

FOR THE TABLE

House Made Focaccia with Italian Butter
Rocket & Parmesan Salad

PRIMI

Please choose one of the following

Beetroot Salad, Citrus Marinated Beetroot,
Goat's Curd, Orange & Parsley
Calamari Fritti, Parsley, Aioli & Lemon
Tuna Crudo, Horseradish Crème Fraiche,
Charred Orange, Chilli, Basil

SECONDI

Please choose one of the following

First Light Wagyu & Pork Bolognese,
House Made Tagliatelle
Roasted Snapper, Lemon Butter Sauce,
Charred Spring Vegetables, Parsley Oil
Mushroom & Truffle Risotto,
Parmesan, Chives

ADD-ONS

FRESHLY SHUCKED OYSTERS

Chardonnay Mignonette
1/2 Doz 45 — Doz 90

SIDES TO SHARE

Sicilian Olives 16
Truffle Fries, Parmesan Parsley & Aioli 16
Cauliflower gratinati, cheese sauce,
parsley bread crumb 18

DOLCE

Tiramisu 20

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

DRINK SPECIALS

BEER

Peroni 10

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 Blanc..... 25/125
Cloudy Bay Chardonnay..... 25/125
Craggy Range Syrah..... 20/100
Minuty Prestige Rose..... 22/110

FESTIVAL CLASSICS

Aperol Spritz..... 15
Classic Margarita..... 15
Spicy Margarita..... 15

SIGNATURE COCKTAILS

Botanica - Lemon Thyme, Gin,
Elderflower Liqueur, Soda..... 16
Viola Sour - Plum, Busker Whiskey,
Crème De Cacao, Lemon..... 16

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



LUNCH MENU

\$35 PER PERSON

FOR THE TABLE

House Made Focaccia
with Italian Butter

Rocket & Parmesan Salad

SECONDI

Please choose one of the following

First Light Wagyu & Pork Bolognese,
House Made Tagliatelle

Roasted Snapper, Lemon Butter Sauce,
Charred Spring Vegetables, Parsley Oil

Mushroom & Truffle Risotto,
Parmesan, Chives

ADD-ONS

FRESHLY SHUCKED OYSTERS

Chardonnay Mignonette
1/2 Doz 45 — Doz 90

SIDES TO SHARE

Sicilian Olives 16

Truffle Fries, Parmesan Parsley & Aioli 16

Cauliflower gratinati, cheese sauce,
parsley bread crumb 18

DOLCE

Tiramisu 20

DRINK SPECIALS

BEER

Peroni 10

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 Blanc..... 25/125

Cloudy Bay Chardonnay..... 25/125

Craggy Range Syrah..... 20/100

Minuty Prestige Rose..... 22/110

FESTIVAL CLASSICS

Aperol Spritz..... 15

Classic Margarita..... 15

Spicy Margarita..... 15

SIGNATURE COCKTAILS

Botanica - Lemon Thyme, Gin,
Elderflower Liqueur, Soda..... 16

Viola Sour - Plum, Busker Whiskey,
Creme De Cacao, Lemon..... 16

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

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