



CUCINA + BAR

LUNCH

12PM - 3PM MON-FRI

Crispy Chicken & Rocket Salad

Baby veg slaw, blood orange vinaigrette (NGI, NDI)

\$ 2 5

Summer Tomato & Stracciatella Salad

Stracciatella, Summer blush tomatoes, fresh herbs & lemon infused extra virgin olive oil (NGI, V)

\$ 2 5

Calamari Fritto

Crispy fried Barwon squid, thick cut chips, lemon & saffron aioli (NGI)

\$ 2 7

Nduja & King Prawn Risotto

Carnaroli rice, Australian king prawns, Calabrian nduja, tomato passata (NGI)

\$ 3 5

Pappardelle Pomodoro

Cherry tomatoes, garlic, grana Padano, fresh basil (V,NGIO)

\$ 2 5

Casarecce Salsiccia

Traditional pork, fennel & chili sausage, silverbeet, pangrattato. Grana Padano (GFO)

\$ 2 7

PANINI (SERVED WITH THICK CUT CHIPS)

Verdure

Eggplant, roasted peppers, basil pesto, tomato, artichoke, Stracciatella (V, GFO)

\$ 2 5

Calabrese 🌶️

Capocollo, Provolone, roasted peppers, nduja, fresh basil (GFO)

\$ 2 8

Bologna

Mortadella, Provolone, pickled peppers, pistachio gremolata, olives (GFO CN)

\$ 3 2

IL Manzo

House slow cooked wagyu brisket, Provolone, pickled roasted peppers, red onions, rocket (GFO)

\$ 3 5

DOLCE

Neapolitan Sundae (NGIO, CN)

\$ 1 8

Espresso Panna cotta (NGI, CN)

\$ 1 8

Limoncello "TUTTO" misu

\$ 1 8

(V) VEGETARIAN (VGO) VEGAN OPTION AVAILABLE (NGI) NO GLUTEN INGREDIENTS
(NGIO) NO GLUTEN INGREDIENTS OPTION (NDI) NO DAIRY INGREDIENTS (CN) CONTAINS NUT

ACCOR PLUS DISCOUNT DOES NOT APPLY
INCLUDES A GLASS OF HOUSE RED/ WHITE/ SPARKLING WINE
BEER/ SOFT DRINK

NOT AVAILABLE WEEKENDS OR PUBLIC HOLIDAYS