

# Lunch Menu

## Entree

### **FOCACCIA WITH TRIO OF DIPS // 12**

House Made Focaccia, lightly salted & served with Balsamic Evo, Cultured Butter & Sundried Tomato & Parmesan Pesto

### **WAGYU BRESAOLA // 12**

**GF**

House Made Bresaola with Tomato & Horseradish Cream, Garden Cress, & Shaved Parmesan

### **GAMBERI // 14**

**GF, NF**

Cherry Wood Roasted Butterflied Tiger Prawn, Burnt Chilli Mayo & Lemon Wedges

### **BURRATA & CAPRESE with PROSCIUTTO CRUDO // 14**

**GF, NF**

La Stella Burrata, Heirloom Tomato, Prosciutto Crudo & Parsley Vinaigrette

### **INIZIO // 28**

**DF**

Homemade Charcuterie Board to Share

Handcrafted Salami, Air-cured Meats with Borettane Onions, Pickled Artichoke, Olives & Homemade Focaccia

## Pasta

### **CHUNKY BEEF & MUSHROOM RAGU PAPPARDELLE // 18**

**NF. DF on Request**

Slow Cooked Chunky Beef Ragu in Prosecco, Homemade Fresh Pappardelle with Classic Italian Pesto & Pecorino

### **PANSOTTI ALLA CALABRESE // 20**

Pansotti Filled with Calabrian Spiced Minced Pork, Hazelnut Crumble, Pecorino, sage, Spicy Salumi & Crema of Burnt Capsicum

### **RISOTTO OF WINTER VEGETABLE // 21**

**VG**

Carnaroli Rice Risotto, Borettane Onion Pesto, Winter vegetables & Parmesan

### **FREGOLA & FRUTTI DI MARE // 24**

**DF. NF on Request**

Fregola, Soffritto, Sliced Zucchini, Prawns, Mussels, Clams, Squid with Tomato & Prawn Sauce

## Mains

### **INSALATA OF WINTER VEGETABLES // 15**

**NF. DF & GF on Request**

Herb Roasted Dutch Carrots, Barley Salad, Goat's Curd & Herb Dressing

### **MIBRASA ROASTED COS & SMOKED DUCK INSALATA // 18**

**GF**

Chargrilled Cos Heart, White Anchovy Dressing, Crispy Pancetta & Smoked Duck Breast

### **TWICE COOKED HALF CHICKEN // 22**

**GF, NF, DF**

Salt Brined Chicken Marinated in Lemon, Garlic & Herbs Cooked in Sous Vide & Finish in Mibrasa Charcoal Oven.

Served with White Bean Ragu & Mushroom Broth.

### **HERB CRUSTED LAMB RUMP // 25**

**DF, NF & GF on Request**

Lamb Rump Coated in Mustard & Herb Crust with Eggplant Crema, Black Garlic Emulsion, Roasted Dutch Carrots & Red Wine Jus

### **STANBROKE SIGNATURE EYE OF WAGYU 250GM RUMP MB4+ // 27**

**GF. NF & DF on Request**

Rump, Potato Dauphinoise, Sautee Spinach, Carrot Crema & Red Wine Jus

## Sides

### **ROASTED KIPFLIER POTATOES // 10**

Roasted Kipfler Potatoes topped with Salt & Cheese

### **BROCCOLINI & BEANS // 12**

Charred Broccolini & Beans with Pine Nut Vinaigrette

## Dessert

### **VANILLA GELATO// 8.50**

Home Made Vanilla Gelato (3 Scoops)

### **AFFOGATO AL CAFFÈ // 12.50**

**VG, GF**

Vanilla Gelato, Espresso & Liqueur

### **TIRAMISU // 14.50**

**VG**

Coffee Dipped Biscuits Layered with Mascarpone Cheese, Flavoured with Cocoa

### **PANNA COTTA // 15.50**

**GF**

Vanilla Bean Panna Cotta topped with Dehydrated Fruit Salad

A stylized logo featuring the letters 'M'S' in a bold, orange, sans-serif font. The 'M' is significantly larger than the 'S'. The logo is enclosed within a decorative, hand-drawn style orange border that has a scalloped, cloud-like shape.