

LONG LUNCH

on the Terrace

Shared Plates

Garlic & Rosemary-Buttered Focaccia

Arancini

Arborio rice, mushrooms, Asiago, truffle aioli

Cocktail on arrival – Spritz of the Day

Salmone alla Rapa Rosa (LG)

Vermouth & beetroot-cured Tasmanian salmon, salmon roe, pecorino cream, pickled cucumbers, fennel salad

Prosciutto e Melone Moderno

An Il Piatto interpretation of a classic, compressed white balsamic-marinated melons, rocket leaves, whipped ricotta, sundried tomatoes, fresh basil

Insalatina di Pomodori

Tomatoes, pickled shallots, stracciatella, Taggiasca olive dust, capers, balsamic dressing, fresh pesto

Wine – Pasqua Pinot Grigio, Venezia, Italia

Ravioli di Vitello

Veal ragu, pecorino cheese, sage butter, smoked cheese sauce

Barramundi alla Puttanesca (LG)

Crispy-skinned barramundi, puttanesca sauce, roasted baby vegetables

Pollo Agrodolce (LG)

Herb-marinated roasted spatchcock, charred broccolini, capsicum agrodolce

Wine – Umani Ronchi Podere Montepulciano, Abruzzo, Italia

Baba ai Frutti di Bosco

Rum baba, chantilly cream, berries

Liqueur – Amaro Montenegro

Coffee/tea

(LG) Low Gluten (I) Imported Seafood (V) Vegetarian (VG) Vegan

While some menu items may not include specific allergens as an ingredient, all our food is made in a facility that contains known allergens. Therefore, we are unable to guarantee there are no allergens within the food and beverages served from this menu. If you have an allergy, please inform our friendly staff so that we can assist you.

Please be aware that not all ingredients are listed within the dish description.

