

BEL MONDO

lunch 2 courses

35

entrée

Braised baby octopus spaghettini with tomato, chilli & basil

Carpaccio of beef with rocket salad, lentil vinaigrette

Leek & potato soup with parmesan frites

main

Roast breast of chicken with zucchini trifolati & sage jus

Slow cooked lamb shank with soft polenta & grilled eggplant

Risotto of the day

dessert

Vanilla panna cotta with poached rhubarb & broken pavlova

Chocolate tart with coffee ice cream & caramelised banana

Poached pear with spiced mascarpone

sides

8

Steamed green beans

Roasted new potatoes with rosemary & sea salt