

\$55 TWO-COURSE LUNCH

Three courses for \$65.

Includes a glass of sparkling wine.

Appetisers

Lightly cured ocean trout,
fennel, orange, star anise dressing

or

Burrata, pomegranate, rocket,
walnut, prosciutto di Parma

or

Seared tuna, eggplant
caponata, bottarga

Main

Spaghetti, clams, roasted
grape tomatoes, courgettes

or

Crispy skin Atlantic salmon,
saffron velouté, sautéed
braised fennel, leek, potatoes

or

Pork fillet, orange sauce, baby carrot,
spinach, pine nuts, pickling onion

Dessert

Chocolate dome, pear, almond,
hazelnut crumble, mint sponge

or

6og Ash Blonde - White mold
rind cheese with fig compote,
walnuts, honey

MODO·MIO
CUCINA ITALIANA

A surcharge of 10% applies on public holidays.

Available until 27 June 2021, excluding Sunday 25 April, Monday 26 April, Sunday 9 May and Monday 7 June 2021.

Please note that our products either contain or/are produced in kitchens which contain/use the allergens of peanuts, tree nuts, seafood, soy, milk (and other dairy), egg, sesame, wheat (gluten), lupin and sulphite preservatives. We cannot guarantee that any of our products are 100% allergen free.