

SIGNATURE LUNCH

Includes a glass of Veuve Talihan

\$69 per person for three courses

Entrée

Italian style fried **calamari**,
balsamic aioli

or

Fried **eggplant** involtini, ricotta,
spinach, smoked scamorza

Premium course option +\$10

Shark Bay **scampi**, Malfi gin,
orange, almond, watercress

Main

Chicken diavola, roasted capsicum,
chicken jus, broccolini, bergamot gel
or

Pan-fried premium **fish fillet** of
the day, braised leeks, sautéed
asparagus, salsa verde

Premium course option +\$15

Woodfired **octopus**, potatoes,
olives, lemon, friggiteli

Dessert

Vanilla **pannacotta**, berries

MODO·MIO
CUCINA ITALIANA

Please note that credit card payments incur a service fee of 1.15%. A surcharge of 10% applies on Sundays and 15% on Public Holidays.

Vegan and vegetarian dishes available upon request. Lunch available until Sunday 30 June excluding ANZAC Day, Mother's Day & Monday 3 June 2024. Other exclusion dates may apply. Subject to venue opening hours. Bookings subject to availability. Selected menu items only. Menus subject to change. Not to be used in conjunction with any other offer or discount. Restricted to groups of 12 or less. 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.