

# THE LOBBY

CUCINA & BAR

## PRIMI

### Cozze al Sugo <sup>GF</sup> 19

Black mussels, nduja (hot Italian salami), white wine, tomato base and basil

### Zucchini Flower 22

Zucchini stuffed with mixed cheese and served with truffle honey and grated pecorino cheese

### The Lobby Board <sup>GF</sup> 3 - 30 / 5 - 45

Choose from 3 or 5: Pancetta, Prosciutto, Cacciatore salami, Mortadella, Redwine cheese, Provolone cheese and Parmigiano

*Antipasti boards served with chefs condiments, dried fruit and assorted breads.*

## PASTA

### Tagliatelle Nero con Gamberi <sup>GF</sup> 32

Handmade squid ink ribbon pasta, prawn meat, cherry tomatoes and basil

### Orecchiette con Sugo di Maiale <sup>GF</sup> 26

Button shaped pasta, slow braised pork ragu, Italian parsley and shaved Parmesan cheese

### Spaghetti alla Marinara <sup>GF</sup> 34

Spaghetti, ocean fresh mixed seafood, white wine, fresh tomato sugo

### Pappardelle con Ragù di Anatra <sup>GF</sup> 30

Handmade ribbon pasta, slow cooked braised duck and porcini mushroom ragu

### Ravioli di Zucca <sup>V</sup> 22

Pasta pillows filled with pumpkin, tossed in burnt butter and sage

## SECONDI

### Filetto di Rib Eye <sup>GF</sup> 38

350g Rib eye on bone, Swiss chard, drunken eschallots and rosemary jus

### Pancetta di Maiale 32

Twice cooked pork belly, softened pear, Grappa, greens and a pork reduction

### The Lobby Burger 24

Seasoned meat, tomato, Swiss cheese, caramalized onion and seasoned aioli served with potato fries with rosemary and sea salt

### Pesce del Giorno MP

Fish of the day with chefs condiments

## CONTORNI

### Rucola <sup>GF</sup> <sup>V</sup> 10

Wild rocket, radicchio, pear, gorgonzola cheese and red wine dressing

### Broccolini <sup>GF</sup> <sup>V</sup> 10

Steamed broccolini, almonds and pangrato

### Patatini Fritte <sup>GF</sup> <sup>V</sup> 10

Sweet potato fries and sea salt

### Patatini with Truffle Pecorino <sup>GF</sup> <sup>V</sup> 10

Thick cut fries topped with truffle pecorino

## ALL DAY BREAKFAST

### Avocado Toast <sup>GF</sup> <sup>V</sup> <sup>DF</sup> 18

Smashed avocado, ricotta, heirloom tomato & micro basil salad

*Add poached egg - 3*

*No alterations to the menus. Groups of 9 or more will be served as a set menu, including table platters (Chefs choice: 4 Dishes - 50, 6 Dishes - 65). 10% service surcharge. Bookings preferred. Menu items may contain traces of nuts. We will endeavour to meet guests allergy requirements.*

<sup>GF</sup> - Gluten Free Option Available <sup>V</sup> - Vegetarian Option Available <sup>DF</sup> - Dairy Free Option Available