

ARTEMIS

LUNCH - SUMMER 2018

REFRESHING COLD BEVERAGES

- KOMBUCHA *Locally, Naturally fermented: Original -or- Ginger* 10
PASSION FRUIT TEA *Passion Fruit Infused Black Tea, Fresh Lime* 8
"MANGO TANGO ECHO" {Frozen} *Ripe Mango, Passion, Kaffir, Sugar Cane* 10
HIBISCUS TISANE *Earl Grey Tea, House-made Hibiscus Syrup, Lime* 8
SALTED NARANJA *Orange Juice, Salted Caramel, Lime Soda* 8
GINGER BEER -or- GINGER ALE *by Fever Tree* 6
SOFT DRINK *Coke, Coke Zero, Sprite* 5

STARTERS

- KALE AND ASPARAGUS SALAD 🌱🥗 *Caramelized Hazelnuts, Dill, Pecorino* 20
BAKED TALEGGIO CHEESE FONDUE 🌱🥗opt *Attiki Honey, Almonds, White Wine, Rosemary* 24
HEIRLOOM TOMATOES 🌱🥗 *Burrata, Basil Leaf, Black Olive* 24
QUINOA "FALAFEL" 🌱🥗 *Hummus, White Cabbage Slaw, Pomegranate, Za'atar* 19 / 28
CHICKEN LIVER PARFAIT 🥗opt *Apricot Jam, Cacao, Brioche* 22
STEAK TARTARE 🥗opt *Harissa, Quail Egg, Capers, Toast* 28
HAMACHI CRUDO 🥗 *Green Sicilian Olives, Tomato Water, Basil, Almonds* 26
SEARED BOSTON LOBSTER 🥗 *Raspberry & Mango Salsa, Lobster Reduction* 32
CHARCUTERIE BOARD 🥗opt *Prosciutto San Daniele, Jamon Iberico, Morcon Sausage, Corsican Coppa* 24/46

MAINS

- SWEET PEA AGNOLOTTI 🌱 *Ricotta, Mint, Preserved Lemon, Pistacchio* 30
SUMMER JARDINIÈRE 🌱🥗opt *Tempura Zucchini Blossom, Feta, Asparagus, Artichoke, Peas, Tomato, Pesto* 32
NEW ZEALAND SNAPPER 🥗 *Baba Ganoush, Basil Oil* 42
YELLOWFIN TUNA 🥗 *Black Sesame, Artichoke, Piquillo Peppers* 38
GRILLED DORPER LAMB RACK *Parsley Spelt, Smoked Shallot* 62
IBERICO PORK LOIN 🥗opt *Tomato "Salmorejo", Pork Jus* 40
O'CONNOR TENDERLOIN 200g 🥗 *Red Onion Jam, Bone Marrow, Red Wine Jus* 62
F1 BONE-IN RIBEYE "CÔTE DE BŒUF" 1.1KG 🥗 *420-day Grain Fed, Kuroge Washu Wagyu, Chimichurri* 148

VEGETABLE SIDES

- WHITE DANDELION STEMS 🌱🥗 *Hardboiled Egg, Crispy Prosciutto, Pumpkin Seed Dressing* 15
BEETROOT "TARTARE" 🌱🥗 *Greek Yoghurt, Hazelnut, Dill* 12
RUNNER BEANS 🌱🥗 *Seaweed Butter, Fried Capers* 16
ROASTED SICILIAN TOMATOES 🌱🥗 *Feta, Black Olive, Basil* 16
CHARCOAL-COOKED LEEKS 🌱🥗 *Saffron & Orange Dressing, Capers* 14
FRIED FINGERLING POTATOES 🥗 *Ricotta, Sherry Dressing* 12 *Add Australian Winter Truffle +15*
SPICED ZUCCHINI 🌱🥗 *Cannellini Beans, Sumac* 12
"POMMES DE TERRE ÉCRASÉES" 🌱🥗 *Crushed Ratte Potatoes, Herbs, Lemon, Confit Onion* 12

ALWAYS 'HAPPY' AT LUNCH

- | WINE | GLASS / 500ml |
|--|---------------|
| PROSECCO <i>Zardetto NV, Conegliano - Treviso, Italy NV</i> | 15 |
| PINOT GRIGIO <i>Anselmi 'Ca'Stele' Friuli, Italy 2017</i> | 15 48 |
| ROSÉ OF SHIRAZ/CAB <i>Dominique Portet, Yarra Valley, Australia 2017</i> | 15 48 |
| MERLOT <i>Leese Fitch, California, USA 2014</i> | 15 48 |
| MONTEPULCIANO <i>Tor del Colle, Campania, Italy 2015</i> | 15 48 |

- | BEER | |
|--------------------------------|----|
| POLANIN <i>Pilsner, Poland</i> | 10 |

"ADULT" BEVERAGES

- | | |
|---|----|
| GOOD ON YA <i>Apple & Cucumber Infused Hendricks, Lemon</i> | 18 |
| THE GRAPE DIVINE {Frozen} <i>G'Vine Gin, Rose Wine, Grapes, Berries</i> | 18 |

EXECUTIVE SET LUNCH

TWO COURSES... 45
THREE COURSES... 52

FIRST

CHILLED TOMATO GAZPACHO 🌱
Buffalo Mozzarella, Sea Lettuce

YELLOWFIN TUNA TARTARE 🥗
Sobrassada Sausage, Avocado, Cucumber

ROASTED FREMANTLE OCTOPUS +10 🥗
Chorizo, White Bean Cassoulet, Kombu

SECOND

SWEET PEA AGNOLOTTI 🌱
Ricotta, Mint, Preserved Lemon, Pistacchio

CHICKEN BREAST 🥗
Ratatouille, Chermoula, Black Olive

NORWEGIAN SALMON
Cauliflower Couscous, Pomegranate, Brown Butter

O'CONNOR STRIPLOIN 200g +12 🥗
Chimichurri, Mesclun Salad

THIRD

COFFEE CHOCOLATE ICE CREAM 🌱
Cookie Crumble, Mascarpone Mousse

TUNISIAN ORANGE CAKE 🌱
Strawberry, Yoghurt Ice Cream

CHEESE PLATTER +10 🌱
Chef's Selection of 3 Cheeses with Grape Chutney, Roasted Walnut & Raisin Bread

- 🌱 Vegetarian
- 🌱🥗 Vegetarian Optional
- 🥗 Gluten-free