



# EXECUTIVE SET LUNCH


TWO COURSES ... 57

THREE COURSES ... 65

 Lacto-Ovo Vegetarian  Gluten-free


## FIRST


TOMATO MINESTRONE   **opt** Spaghetti, Sweet Pea, Zucchini, Sun-Dried Tomato Pesto (22)

STRAWBERRY & ANCIENT GRAIN SALAD  "Tabouli", Pistachio, Feta, Pomegranate Vinaigrette (26)

BURRATINA   **opt** **supp** +\$8 Ratatouille, Taggiasca Olive, Basil Oil, Sourdough Crouton (30)

HAZELNUT & ENDIVE SALAD   Hazelnut Praline, Mandarin Orange, Ricotta Vinaigrette (24)


HAMACHI & TROUT TARTARE  **supp** +\$8 Tomato Gazpacho, Caper Leaf, Paprika Oil (30)

FREMANTLE OCTOPUS  **supp** +\$10 Santorini Fava Purée, Red Pepper Pork Lardo, Sun-Dried Cherry Tomatoes (32)


BEEF TARTARE  **opt** **supp** +\$8 Angus Tenderloin, Potato Cracker, Fried Caper, Parmigiano Reggiano (30)


## SECOND

CHICKPEA "FALAFEL"   Hummus, Tahini, Momotaro Tomato, Green Harissa, Pickled Red Cabbage (32)

SPINACH & FETA PIE  "Spanakopita", Kourou Pastry, Cucumber Tzatziki, Herb Leaf Salad (34)

BEEF RAGU PASTA House Made Fusilli Pasta, Pecorino Cheese, Sourdough Crouton (36)

BLACK COD  **supp** +\$26 Crushed Potato, Wilted Spinach, Dill, Yoghurt Velouté (66)

TUNA STEAK  Steak Rub, Confit Fennel, Cherry Tomato 'Sauce Vierge' (38)

CHICKEN BREAST Zucchini & Sweet Pea Fregola, Salsa Verde, Parmesan Cracker, Chicken Jus (38)

IBERICO PORK LOIN  **supp** +\$12 Vadouvan Carrot Purée, Hispi Cabbage, Pork Jus (48)

ANGUS BEEF STRIPLOIN  **supp** +\$16 200g, Artemis Steak Rub, Chimichurri, Baby Romaine Salad, House Vinaigrette (52)


GRILLED LAMB CHOPS  **supp** +\$14 "Souvlaki" Spice, Baba Ghanoush, Green Olive Rice Pilaf, Feta, Rosemary Lamb Jus (50)

## ADDITIONAL SELECTIONS


CHARCUTERIE SELECTION  Chorizo, Salchichón, Jamón Ibérico de Bellota, Caper Berry, Guindilla Peppers 28 | 48

AUSTRALIAN F1 WAGYU "CÔTE DE BŒUF"  900g BMS 6/7 shareable for 2, Roasted Padron Peppers 188

## SIDE DISHES

POTATO HASH  **opt** Taramasalata, Bottarga, Chive, Wild Fennel 18

GRILLED ASPARAGUS   **opt** 'Pangrattato' Bread Crumb, Parmigiano Reggiano 18

ARTEMIS CHOPPED SALAD   Cucumber, Tomato, Olive, Artichoke, Feta, Oregano Dressing 14

ROASTED BABY CARROTS   Attiki Honey, Ras El Hanout Spice, Feta 18

ROMAINE LETTUCE   House Vinaigrette, Watermelon Radish, Dill 10

## THIRD

BLUEBERRY TART  Almond Tuile, Blueberry Compote, Vanilla Ice Cream (18)

DARK CHOCOLATE & CARAMEL TART  Chocolate, Sablé, Sea Salt, Caramel Gelato (18)

CHEESE PLATE   **opt** **supp** +\$10 Selection of Artisanal Cheese, Attiki Honey, Candied Pecan, Sourdough Wafer (28 | 42)

EXECUTIVE CHEF **OLIVER HYDE**  
CHEF DE CUISINE **KEITH CHU**

GENERAL MANAGER **DANIELE TORDI**