

EXECUTIVE SET LUNCH

TWO COURSES ... 55
THREE COURSES... 62

 Lacto-Ovo Vegetarian  Gluten-free

FIRST

- TOMATO MINESTRONE   **opt** Spaghetti, Sweet Pea, Zucchini, Sun-Dried Tomato Pesto (20)
- STRAWBERRY & ANCIENT GRAIN SALAD  “Tabouli”, Pistachio, Feta, Pomegranate Vinaigrette (24)
- BURRATINA   **opt** **supp +\$8** Ratatouille, Taggiasca Olive, Basil Oil, Sourdough Crouton (30)
- MANCHEGO & MORTADELLA SALAD  Endive, Italian Cured Pork, Pistachio Vinaigrette (24)
- HAMACHI CRUDO  **supp +\$10** Tomato Water, Blood Orange, Horseradish Emulsion, Caper, Dill (32)
- FREMANTLE OCTOPUS  **supp +\$10** Pomme Mousseline, Italian Spicy Pork Sausage, Mint Gremolata (32)
- BEEF TARTARE  **supp +\$8** Angus Tenderloin, Potato Cracker, Fried Caper, Parmigiano Reggiano (30)
- WATERMELON CARPACCIO   Whipped Katiki Cheese, Green Atlas Olive, Wild Rocket, Extra Virgin Olive Oil (18)

SECOND

- CHICKPEA “FALAFEL”   Hummus, Tahini, Momotaro Tomato, Green Harissa, Pickled Red Cabbage (28)
- SPINACH & FETA PIE  “Spanakopita”, Kourou Pastry, Cucumber Tzatziki, Herb Leaf Salad (32)
- LANGOUSTINE FUSILLI House-Made Pasta, Bisque, Cherry Tomatoes, Amalfi Lemon (38)
- BLACK COD   **opt** **supp +\$26** Orzo Pasta ‘Paella’, Mussel Escabeche, Crispy Bomba Rice, Garlic Aioli (66)
- TUNA STEAK  Steak Rub, Confit Fennel, Cherry Tomato ‘Sauce Vierge’ (38)
- CHICKEN BREAST Zucchini & Sweet Pea Fregola, Salsa Verde, Parmesan Cracker, Chicken Jus (36)
- IBERICO PORK LOIN  **supp +\$12** Red Pepper Romesco, Pickled Walnut, ‘Nduja 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 24 | 46
- 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 Crumbs, Parmigiano Reggiano 18
- PILAF RICE   Saffron Baked Basmati, Brown Rice, Cashew Nut, Piquillo Pepper 16
- ARTEMIS CHOPPED SALAD   Cucumber, Tomato, Olive, Artichoke, Feta, Oregano Dressing 14
- ROASTED BABY CARROTS   **opt** Attiki Honey, Ras El Hanout Spice, Feta 18
- ROMAINE LETTUCE   House Vinaigrette, Watermelon Radish, Dill 10

THIRD

- STICKY FIG CAKE  Black Fig Compote, Vanilla Cookie Crumble, Fig Leaf Ice Cream (18)
- DARK CHOCOLATE TART  70% Komele Chocolate, Hazelnut Caramel, Cacao Tuile, Praline Ice Cream (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**