

NEUTRAL BAY BAR & DINING

Lunch

Pinos Salumi Board
Truffle scented salumi, Bresola, salumi conte, prosciutto

Pear, pecorino, fennel and basil salad

Spencer Gulf squid with aioli

Heirloom tomato salad with burrata and aged balsamic

Coorong Angus cheeseburger with pickle, tomato relish, and chips

Cuttlefish, spicy nduja linguini, lemon and tomato

Chocolate mousse, poached cherries, coconut granita

Selection of house made sorbets and icecream

Cheeseboard served with fig jam and fruit sourdough

Two course \$35

Three Course \$45