

LUPINO

MODERN ITALIAN BISTRO

Aperitivo

Three Clevedon oysters (Tempura or natural) with a glass of Monmousseau Cremant / 25
Natural or Tempura oysters ,shallot vinegar /6 ea

To Start

Homemade focaccia, olive oil, balsamic / 12
Garlic pizza bread / 16
Mixed Sicilian olives / 14
Tomato Bruschetta, nduja, basil, anchovy / 18
Potato 'Cigarillos', truffle, parmesan, creme fraiche / 14

Entrees

Calamari & prawn fritto misto, chilli aioli / 26
Burrata, tomato, basil, prosciutto, balsamic / 28
Chicken liver parfait, pear chutney, crostini /26
Kingfish ceviche ,grapefruit, mint, chilli /26

Pasta & Mains

Gnocchi, gorgonzola, zucchini, candied almonds / 34
Spaghetti 'Scoglio', mixed seafood, white wine, garlic, chilli / 42
Market fish ,confit tomato,olives,saffron risotto, / 44
Scotch fillet ,new season asparagus,béarnaise or peppercorn sauce (300g) /48 *
Confit chicken leg, creamed polenta,green beans, pancetta / 41

Side Dishes

Baby cos, caesar dressing, parmesan / 16
Broccolini, chilli, garlic /16
Rocket, parmesan, walnut,pear salad / 16

Desserts

Summer pavlova ,fresh berries, lemon custard / 16
Chocolate cremeux ,honeycomb, frangelico cream,grue de cacao /16
Earl Grey creme brulee, vanilla ice cream / 16
Classic Tiramisu / 16
Affogato vanilla gelato, espresso / 12
Add liqueur / +6

Dessert Wines

Château Villefranche Sauternes / 17
Taylor's 10 y/o Fine Tawny Ruby Port / 17

\$85 3 Course Special

Any starter ,main and dessert or side with complimentary glass of house wine or beer * **\$5 supplement if part of 3 course option**

Please inform us of any allergies or dietary requirements

