

BARBUTO BOTTOMLESS LUNCH

Every Sunday from 12pm to 5pm - \$75 per person

ON ARRIVAL

Bottomless Drinks - Aperol Spritz on arrival, House Beer, Madam Coco French Sparkling wine, Chalk Hill Semillon Sauvignon Blanc, Chalk Hill Shiraz Cabernet (add \$14 pp for our selected premium wine)

Olives - Mixed Marinated

Poppers - Fried battered jalapeno's filled with cream cheese

CHOICE OF ENTREES

Sydney Rock Oysters - served with lemon and mignonette dressing

Grilled Haloumi – with cherry tomato, onion and mint salsa, dressed with honey balsamic

Chicken wings – fried spicy chicken wings served with chilli aioli

Garlic Chilli Prawns – in a chilli and garlic tomato sauce served with sourdough

CHOICE OF MAINS

250gm Black Angus Sirloin – w/ pepper sauce, fries & cornslaw

Pan Seared Barramundi – with a Mediterranean tomato sauce, garlic, chilli, artichokes ad olives

Gnocchi - pumpkin, baby spinach, brown butter, ricotta, sultanas, pine nuts & parmesan

Roasted Duck Breast – with a salad of fennel, apple, toasted almonds and a quince sauce

DESSERTS TO SHARE

Cremoso al Cioccolato - Dark chocolate bar stuffed with salted peanuts, salted caramel,

Cocoa soil and espresso ice cream

Eton Mess - Berries, cream, berry coulis, meringue and vanilla ice cream