

# 2019 MFWF RESTAURANT EXPRESS LUNCH

*2 courses with a glass of wine & a tea or coffee for \$40 pp*

<i>Entrée</i>	Smoked eggplant, yoghurt, house-made wagyu basturma, chives <i>or</i> St david dairy milk house-made ricotta, harissa pickled octopus, broad beans
<i>Main</i>	Roasted hapuka, charred peppers, onions, fennel seeds, red vein sorrel <i>or</i> Rangers valley rump cap, young garlic, muhammara, charred baby leeks
<i>Sides</i>	Summer fattoush, heirloom tomatoes, cucumber, roasted garlic, toasted flat bread - \$12 Aged rice, turkish capsicum, parsley & almonds - \$10 Charred beans, green harissa, fried garlic - \$14
<i>Wine</i>	2016 Underground Pinot Grigio, Mornington Peninsula, VIC 2017 Underground Pinot Noir, Mornington Peninsula, VIC
<i>Tea &amp; Coffee</i>	Moroccan Style Mint Tea Arabic Coffee

**MELBOURNE** PRESENTED BY  
**FOOD<sup>N</sup>WINE**  **Bank of Melbourne**  
**FESTIVAL** MAR 8-24 2019

1.5% SURCHARGE APPLIES TO  
ALL CREDIT CARD TRANSACTIONS