

THE LOBBY

Set Menu

Two-hour bookings • Individual serve or sharing plates per table

Lunch

Dinner

2-courses

Entrée and main or main and dessert

\$58.00 pp

\$68.00 pp

3-courses

Entrée, main and dessert

\$68.00 pp

\$78.00 pp

Entrée

Arancini

Four mushroom arancini with Truffle Mayo

Antipasto Board

Chefs daily selections

Grilled Calamari & Scallops

Drizzled with olive oil, lemon, garlic, chilli, salt, pepper and fresh parsley.

Bruschetta:

Cherry Tomato and Spanish Onion |
Truffle & Mixed Mushrooms |
(Served on toasted soy & linseed sourdough,
drizzled with extra virgin olive oil)

Additional Entrées

Whipped Chickpea Spread on Toasted Focaccia

\$8.00

Smoked Eggplant with Salsa Verde, Pine Nuts, Capers & Lemon Dressing

\$10.00

Garlic Pizza

\$9.00

Reggiano Cheese & Marinated Olives served with Focaccia

\$9.00

WA Scampi #1

Ovenbaked topped with olive oil, parsley and
garlic dressing.

\$14 per piece

King Prawn

U6 ocean king prawns topped with chilli olive
oil, parsley and a touch of garlic.

\$12 per piece

Sweet Potato Fries served with Rock Salt & Aioli

\$10.00

Pizza

Entrée or Main

Margherita

Napolitana Pizza Sauce with Mozzarella

Prosciutto & Mushroom

Napolitana Pizza Sauce with Mozzarella,
Mushroom and Ham

Chef Special of the Day

Pasta

Entrée or Main

Alla Norma

Casserece Pasta with Chef's Special Napolitana
Sauce and grilled Eggplant.

Lamb Ragout

Rigatoni Pasta with Lamb Ragout in Chefs
Special Napolitana Sauce.

Pancetta & Mushroom

Orecchiette pasta with Mushroom, Pancetta
and Cream Sauce.
(Optional - cracked egg on top +\$2)

Lasagna

Made with rich bolognese sauce and authentic
bechamel.

Chef's Specials

Our in-house chefs get creative and make
something special daily. Please ask waiter.

Mains

Scotch Fillet

Perfectly marbled scotch fillet cooked to
perfection

Tasmanian Salmon

Roasted salmon fillet served with Lemon
and Dill

Local Barramundi

Roasted NSW barramundi fillet

Roast Breast of Chicken al Limone

Chicken breast fillet cooked in chefs special
lemon sauce

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Salads & Sides

Additional sides to the set menu

Charred Broccolini Infused with Lemon Olive Oil

\$10.00

Baked Roast Potatoes with Rosemary Salt

\$10.00

Rocket and Pear Salad Topped with shaved Italian cheese & Toasted Walnuts

\$15.00

Italian Garden Salad

\$15.00

Truffle Fries

\$10.00

Dessert

Italian Donuts with Nutella and
Hazelnut Sugar

Tiramisu

Coffee & Amaretto Pannacotta

Italian Gelato of the Day

Deconstructed Pavlova

Affogato



THE LOBBY

Terms and Conditions

During stage 1 Social Distancing Measures

- You are required to pay a 30% deposit to confirm your booking. This allows us to remain open and viable during these challenging times.
- We cannot sit more than 10 guests in anyone sitting as per current government regulations.
- You may be sharing space with other bookings, separated as required by legislation if you book less than 10 guests, maintaining physical distancing of 1.5 metres between people.
- A final bill will be provided with your s menu and beverages at the completion of your meal.
- Specific dietary requirements will be catered for as best as possible. Please provide the information at time of booking.
- Final numbers are required 72 hours before your booking. No changes can be made after this time.
- Bookings during this time are for two hours only and we have times available at 11:30 – 13:30 – 15:30 – 17:30 – 19:30 only.

If you need to cancel

- All cancellations must be made 36 hours prior by calling the Lobby Cucina
 - Due to limited seating, if you do not present on the day, you will be charged full price
 - Please support your local and do not book if you are not sure of numbers or not sure if you can make the booking
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