

# lunch



/SCARVELLI



@SCARVELLICAFFE

Daily sandwiches, baguettes, Turkish bread, English muffins in our display cabinet

Seasonal Soup w/ warmed sourdough or gluten free bread / 11.5

Milawa Confit Chicken leg, tarragon potato anna, wilted spinach and braising jus / 19.5 [ G F ]

14 hour braised Swan Bay Lamb Shoulder parcel, garden pea purée, gentleman's relish / 19

Rosemary Swan Bay Lamb Backstrap, tzatziki, garlic tomato, pickled cucumber, braised baby gem lettuce, feta on grilled flatbread / 18.5

12 hour braised Swan Bay Beef Brisket Burger, red onion, celeriac remoulade on brioche bun w/ fries / 21

Baked Roman Gnocchi, roasted butternut pumpkin purée, roasted cauliflower, prosciutto shards, snow pea shoots & candied walnut / 18

Grilled Tasmanian Salmon, tossed udon noodle, pickled ginger, asian greens & soy mirin dressing / 19.5 [ L F ]

# scarvelli

purée

In 2000, we discovered our patch of rural paradise with Swan Bay Farm and very quickly decided to make it our own. We had no real plans or idea as to what we would do with the land, as the block was considered too small to be commercial viable. It simply became a place for us to visit when we wanted an escape from the city. It has also been one of my greatest teachers.

The knowledge and experience I have gained over the past 15 years has been an arduous, but incredibly rewarding journey that I have been privileged to embark upon.

The farm was the catalyst for many of the good things that have happened in my life since. Now, with Scarvelli showcasing the endeavours of all of our hard work at Swan Bay, I feel that the whole process has come full circle.

From Our Book - page 16  
SCARVELLI "Our Paddock to Plate"  
By Clare Voitin

