



LUNCH

\$30/PP

ENTRÉE | CHOICE OF:

Bruno Burger

kobe blend, foie gras mousse, double smoked bacon
brie, arugula, brioche, fries

-- OR --

Flame Torched Spicy Fried Chicken Burger

smoked paprika chili oil dipped, peppercorn aioli, pickles
shredded lettuce, brioche bun, fries

-- OR --

Summer Burrata Salad

stone fruit, summer berries, avocado, heirloom tomatoes
white balsamic dressing

DESSERT | CHOICE OF:

Rustic Tiramisu

vanilla cream, espresso kahlua infused savoiardi
cocoa, chocolate shavings

-- OR --

Bruno Honey Lavender Gelato

pistachio brittle, lavender meringue
crystalized white chocolate



LUNCH

\$50/PP

STARTER | TABLE TO SHARE:

Scroll Loaf

rosemary, pecorino, brûlée foie gras

Summer Burrata Salad

stone fruit, summer berries, avocado, heirloom tomatoes
white balsamic dressing

MAINS | CHOICE OF:

Truffle Lavender Duck

foie gras mousse, confit duck croquettes, candied hazelnut crumb, cherry
compote

-- OR --

Lemon Ricotta Gnocchi

roasted garlic cream, garlic scapes, sweet green peas
fava beans, asparagus, sunchoke chips

-- OR --

Grilled Sirloin Steak

6oz cab sirloin, tomato, avocado, grapes, shishito peppers
baby kale, rustic bread, chimichurri

DESSERT

Rustic Tiramisu

vanilla cream, espresso kahlua infused savoiardi
cocoa, chocolate shavings

-- OR --

Bruno Honey Lavender Gelato

pistachio brittle, lavender meringue
crystalized white chocolate