



FOOD MENU

ANTIPASTI • PASTA • SECONDI • DOLCI

ENTRÉES

Garlic Bread

Sourdough Bread, Garlic Butter

Bruschetta

Sourdough Bread, Tomato Salsa, Parmesan and Basil

Baked Brie

Brie Cheese, Mixed Nuts, Dry Fruits, Crostini Bread, Honey

Suppli

Italian rice croquettes with cheese

Fried Calamari

Cornflour dusted, Mustard Mayonnaise (I)

MAINS

\$15 All mains are served with fennel and pomegranate salad and roasted honey-mustard potatoes.

\$19 **Mediterranean Fish Fillet** **\$48**
Mediterranean sauce with lemon and capers (GFO, A)

\$21 **T Bone Steak** **\$52**
350g T-Bone Steak cooked to your liking (GFO)

\$23 **Pollo ai Peperoni** **\$39**
Slow cooked Chicken Maryland with red peppers, wine and Tomato sauce (GFO)

\$24

PASTA

Gnocchi Sorrentina

Roasted Tomato Sauce, mozzarella and roasted herbs (V)

\$32 **Panna Cotta** **\$18**
Red velvet, mango gel and white chocolate soil

Slow-Cooked Pappardelle

Pappardelle, slow-cooked pork ribs in Tomato Sauce

\$36 **Chocolate Mousse Tarte** **\$18**
Rich Italian-style chocolate mousse tarte

Prawn Pasta

Prawns, cherry tomatoes, garlic, onion, capers and lime butter sauce (A)

\$39

DESSERTS

SIDES

Chips and Aioli **\$12**

House Salad **\$12**

Roasted honey mustard potatoes **\$12**

MENU LEGEND

Dietary & Seafood Information | Seafood Provenance
GFO – Gluten Free Option | A - Australian Seafood
V – Vegetarian | I - Imported Seafood
VG – Vegan



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