

# La Tavernetta Menu

## Antipasti

**Tagliere alla Tavernetta con Olive Ascolane e Mozzarelline 30.00**  
*Daily assorted Salumi, Grana Padano, Ricotta with Oil and Thyme, Fried green olives filled with minced meat and fried mozzarella balls (For Two)*

**Antipasto di Mare 35.00**  
*Grilled baby Calamari, Baby Octopus, Crumbed Crab Claws, Mussels, Blue Swimmer Crab and Grilled Prawns (For Two)*

**Chele di Granchio 17.00**  
*Crumbed Crab Claws*

**Carpaccio di Manzo 18.00**  
*Beef Carpaccio served on a bed of rocket and Grana Padano*

**Carpaccio di Pesce del Mercato 20.00**  
*Fish of the day Carpaccio (ask our waiter)*

**Polpi in Umido o alla Griglia 20.00**  
*Stewed baby Octopus in White Wine, Cherry Tomatoes, Capers and Parsley served with a side of Bread or Grilled Baby Octopus*

**Calamari Fritti o alla Griglia 19.00**  
*Fried or Grilled Calamari with a side of Aioli sauce*

**Impepata di Cozze 18.00**  
*Peppered Black Mussels in White Wine or Napoletana sauce with Bread*

**Bruschetta di Melanzane 15.00**  
*Eggplant Bruschetta*

**Bruschetta di Ricotta e Carciofi 16.50**  
*Bruschetta Ricotta & Artichokes*

**Bruschetta Pomodoro e Basilico 13.00**  
*Bruschetta Tomato and Basil*

**Pane alle Erbe / Pane all'aglio 8.00**  
*Herb Bread / Garlic Bread*

## Primi

**Spaghettoni con Zucchine e Gamberetti 29.00**  
*Thick Spaghetti Zucchini and Prawns*

**Spaghetti Bolognese 18.00**  
*Traditional Italian meat sauce with herbs and tomato*

**Spaghetti Marinara 28.00**  
*Homemade Spaghetti with a selection of fresh local seafood cooked in a tomato and white wine sauce*

**Linguini con Vongole e Mandorle in bianco 28.00**  
*Linguini with Clams and Almonds in a White Sauce*

**Orecchiette Salsiccia e Gorgonzola 24.00**  
*Orecchiette Pasta with Sausage and Gorgonzola*

**Gnocchi Napolitana o al Gorgonzola 20.00**  
*Homemade Gnocchi with either Napolitana Sauce or Gorgonzola - Cheese*

**Pasta Ditalini e Fagioli 22.00**  
*Small tube shaped Pasta with Borlotti Beans*

**Penne Boscaiola 19.00**  
*Ham and Mushrooms in a White Wine and Cream sauce*

**Penne alla Norma** 19.00  
*Grilled Eggplant Olive Oil in a Napolitana sauce*

**Risotto all' Australiana** 22.00  
*Risotto with Chicken and Mushrooms cooked in a creamy Mushroom Sauce*

**Risotto Granchio, Ciliegine e Basilico Fresco** 29.00  
*Blue Swimmer Crab, Crab Meat, Cherry Tomatoes and fresh Basil*

**Risotto Vegetariano** 23.00  
*Vegetarian Risotto with seasonal Vegetables*

## Secondi

**Costolette di Agnello al Rosmarino e Polenta** 33.00  
*Four Grilled Lamb cutlets with Rosemary served with Polenta*

**Saltinbocca alla Romana con Patate Arroste** 25.00  
*Rolled up Pork, Prosciutto and Sage with baked Potatoes*

**Cotoletta di Pollo** 20.00  
*Crumbed Chicken Breast Schnitzel served with a side of chips or salad*

**Pollo alla Boscaiola** 24.00  
*Chicken Breast with Bacon and Mushrooms in a white wine and cream sauce*

**Filetto al Pepe Verde** 35.00  
*300g Grilled Beef Fillet Tenderloin with Green Peppercorn*

**Tagliata di Manzo, Rucola e Grana** 29.00  
*Sliced Sirloin cooked Medium Rare with Rocket and Shaved Grana*

**Vitello alla Pizzaiola** 25.00  
*Veal fillets tossed in a tomato, Capers, Oregano and Basil Sauce*

**Barramundi alla Griglia** 27.00  
*Grilled Barramundi fillet with side salad*

**Gamberi e Polenta** 29.00  
*Sautéed Prawns and fresh tomato sauce served on a bed of soft Polenta and Green beans*

## Insalate

**Rucola, Pera e Noci** 18.00  
*Rocket, Pear, Walnuts, Grana, Balsamic Vinegar with Honey served on the side.*

**Bresaola e Radicchio** 19.00  
*Bresaola, Radicchio, Lemon, Pepper, Olive Oil and Grana flakes*

**Insalata di Petto di Pollo** 20.00  
*Grilled Chicken Breast Salad with Bocconcini and Avocado*

**Insalata Caprese** 19.00  
*Caprese Salad, Bufala Mozzarella and Basil*

## Contorni

**Insalata Mista** 12.00  
*Garden Salad, Tomato, Cucumber, Spanish Onion, Olives*

**Verdure Grigliate** 13.00  
*Grilled Vegetables*

**Patatine Fritte** 6.00  
*Fried Chips*

**Patate al Forno con Broccoli** 11.00  
*Oven roast Potatoes and tossed herbed Broccoli*

**Piselli saltati con Pancetta e Cipolla** 12.00

*Sautéed Peas with Pancetta and Spanish Onion*

## Dessert

<b>Tiramisu`</b>	<b>13.00</b>
<i>Homemade Savoirdi soaked in chocolate &amp; coffee with Mascarpone</i>	
<b>Crèma Catalana</b>	<b>14.00</b>
<i>Homemade Crème Brûlée</i>	
<b>Semi Freddo con Croccante di Mandorle e Amaretti</b>	<b>12.00</b>
<i>Chilled Dessert made of Ice cream, Almonds and Amaretti biscuits</i>	
<b>Crespelle dello Chef</b>	<b>15.00</b>
<i>Homemade Crepes with Ricotta and Toblerone served with Gelato</i>	
<b>Pannacotta</b>	<b>14.00</b>
<i>Homemade Vanilla Bean Pudding served with Berry Coulis</i>	
<b>Gelato (2 Scoops)</b>	<b>6.00</b>
<i>Vanilla, Chocolate and Hazelnut</i>	

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<b>Chele di Granchio</b>	<b>17.00</b>
<i>Crumbed Crab Claws</i>	
<b>Carpaccio di Manzo</b>	<b>18.00</b>
<i>Beef Carpaccio served on a bed of rocket and Grana Padano</i>	
<b>Carpaccio di Pesce del Mercato</b>	<b>20.00</b>
<i>Market fish Carpaccio (ask our waiter)</i>	
<b>Polpi in Umido o alla Griglia</b>	<b>20.00</b>
<i>Stewed baby Octopus in White Wine, Cherry Tomatoes, Capers and Parsley served with a side of Bread or Grilled Baby Octopus</i>	
<b>Calamari Fritti o alla Griglia</b>	<b>19.00</b>
<i>Fried or Grilled Calamari with a side of Aioli sauce</i>	
<b>Impepata di Cozze</b>	<b>18.00</b>
<i>Peppered Black Muscles in White Wine or Napoletana sauce with Bread</i>	
<b>Bruschetta di Melanzane</b>	<b>15.00</b>
<i>Eggplant Bruschetta</i>	