

Dear Customer, many thanks for your inquiry.  
Here is our set menu for your consideration. We have a large selection of gluten free options. Vegans and vegetarians can be easily catered for by prior arrangement. If you choose to take the set menu, please confirm by calling us on 9589 3040.



#### **BREAD TO START**

#### **ENTREES/PRIMI PIATTI**

CALAMARI AL FRITTI W/ GARLIC MAYO AND LEMON (GF)

PRAWN, POTATO & SMASHED AVOCADO STACK W/ REMOULADE SAUCE & WATERCRESS (GF)

MOZZARELLA & PESTO ARANCINI W/ TOMATO PASSATA, AIOLI & PARMESAN (V)

GARLIC PRAWNS W/ TOMATO AND CHILLI (GF)

#### **MAINS/SECONDI**

SCALOPPINE AL LIMONE – SCALOPPINI OF VEAL, PAN FRIED W/ LEMON, CAPERS, WHITE WINE, ROSEMARY POTATOES & GREENS (GF)

PAN FRIED ATLANTIC SALMON W/ MUSHROOM RISOTTO & DILL BUTTER SAUCE (GF)

BISTECCA DI FILETTO – BEEF TENDERLOIN W/ CAFE DI ROMA BUTTER, ASPARAGUS SPEARS, CREAMY MASHED POTATO & RED WINE JUS (GF)

SPAGHETTI MARINARA, FRESH PRAWNS, SCALLOPS, MUSSELS AND SQUID IN A TOMATO AND WHITE WINE SAUCE

#### **DESSERT/DOLCI**

BUDINO – ITALIAN STYLE CREME CARAMEL W/ A HINT OF ORANGE (CAN BE GF)

PROFITEROLES – CLASSIC PASTRY BALLS W/ CUSTARD FILLING & HOT CHOCOLATE SAUCE

MANGO PARFAIT W/ COCONUT SORBET & PRALINE (GF)

AFFOGATTO, VANILLA GELATO W/ A SHOT OF ESPRESSO AND CHOCOLATE HONEYCOMB

<b>SUN TO THUR</b>	<b>2 course 39.90</b>	<b>3 course 48.90</b>	<b>includes bread</b>
<b>FRI &amp; SAT</b>	<b>2 course 42.90</b>	<b>3 course 51.90</b>	<b>includes bread</b>

We are licensed but allow BYO bottled wine & champagne at 2.50 per person corkage.

If you chose to bring a cake we offer service at 2.50 per person, this includes cream or ice cream & sauce if applicable.