



Dolce Vita

Dinner

Entrees

New Zealand Oysters 3 Ways

Kilpatrick (crispy bacon & smokey sauce) (GF,DF)

Middle Eastern (Pomegranate & lime juice) (GF, DF)

Spicy Marg (Cucumber, onion, chilli, lime, tequila, salt) (GF,DF)

\$38

Saganaki Cheese

Pan-seared Saganaki cheese with a rich, house-made fig jam and a wedge of lemon. The creamy, savory notes of the cheese are perfectly balanced by the sweet and fruity fig. (GF)

\$25

Prosciutto wrapped scallops

Tender scallops wrapped in delicate prosciutto, lightly drizzled with honey and served on a velvety taro purée. A perfect balance of sweet, savoury, and rich flavours. (GF)

\$30

Potato Croquette

Golden, crispy potato croquette served with smashed avocado, topped with a rich, creamy smoked salmon-infused mousse

\$30

Arancini Of The Day

Arancini served on a bed of napoli sauce then topped with pea puree and sprinkled with parmesan cheese

\$30

Trio Dips of the Day

Our house made assortment of dips served with pappadums (GF, DF, V)

\$28

Enoki Mushroom

Golden pan-fried enoki mushroom served with creamy mayonnaise, offering a delicious balance of crispy texture and rich flavour. (GF)

\$28

Mains

250g Rib Fillet

Tablelands altitude 250g rib fillet cooked to your liking, served with soft shell crab, prawns and garlic sauce accompanied with a duck fat roasted potato, spiral honey carrots and steamed greens (GF)

\$60

Pork Cutlets

Pan fried pork cutlets on a bed of sweet potato mash with caramelised onion, apple, and pomegranate sauce served with spiral honey carrots and steamed greens. (GF)

\$50

Pasta Linguini

Pasta linguini with mussels, prawns, shallots, basil, onion and cherry tomatoes in a garlic white wine sauce topped with parmesan cheese. (GF, DF Available)

\$55

Stuffed Chicken Maryland

Thyme, garlic, feta and lemon butter stuffed chicken Maryland with a creamy thyme and garlic sauce accompanied with sweet potato mash, spiral honey carrots and steamed greens. (GF)

\$50

Local Reef Fish

Pan-seared fillet reef fish accompanied with a puff pastry ring, creamy macadamia sauce, sweet potato mash, spiral honey carrots and steamed greens. (GF Available)

\$50

Gnocchi

Gluten free gnocchi with a pumpkin, sun-dried tomato, and spinach sauce topped with a cashew crumb. (GF, DF, V)

\$48

Sides

Marinated Roasted Capsicum

Served with feta, capers, anchovies, olive oil & balsamic glaze dressing (GF)

\$18

Bowl Of Chips

Served with mayonnaise, topped with parmesan cheese. (DF Available)

\$15

Baked Bread

Served with balsamic vinegar & olive oil accompanied by our house smoked butter

\$15

Bowl Of Steamed Broccolini (GF, DF)

\$15

Greek Salad

Grilled capsicum, olives, cucumber, lettuce, red onion, feta, cherry tomatoes & balsamic dressing. (GF, DF Available)

\$18

Extras

Parmesan Cheese +\$2

Chilli flakes/ oil +\$2

Sauces +\$2

Dolce Vita is a proud locally owned business committed to sourcing the highest quality produce available. To ensure the freshest seafood, the origin of our seafood may vary depending on seasonal availability and supply.

Our staff are happy to answer any questions you may have regarding the new aim labelling system.