
Breads

Homemade bread served warm with extra virgin olive oil \$5.00

Grilled garlic or herb bread (cheese optional) \$5.50

Bruschetta with tomato, onion, basil and parmesan \$7.90

Entree

Soup of the moment served with grilled bread \$8.20

Artichoke and prosciutto tart \$12.90

Seafood taste plate (changes daily) \$17.00

Pizza of white anchovy, provolone and micro herb salad \$11.50

Homemade spinach gnocchi with tomato, balsamic and cress \$12.50

Antipasto Board: a selection of in-house antipasto with warm bread and extra virgin olive oil \$16.00

Prawn risotto with roast garlic, flat leaf parsley and blistered tomato finished with grana padano \$17.00

Braised lamb risotto with roast pumpkin, lemon, mushroom and spinach finished with shaved grana padano \$21.50

Italiano Carbonara finished with shaved grana padano \$19.50

Main

Pan-fried snapper fillet with lemon and broad bean, served with potato and roast capsicum terrine and charred lemon \$29.00

Szechuan pepper squid with spring salad and lime aioli \$23.50

Sea-salt rack of lamb with spiced potato gratin and mint lemon peas
\$29.00

Roast dry-aged rib eye (big serve) with shallot and red wine jus, served with lyonnaise potato \$35.00

Dry-aged char-grilled porterhouse with home cut shoestring potato and your choice of sauce \$27.50

- Dijon Mustard - Field Mushroom - Jus - Green Peppercorn & Cognac

Braised lamb risotto with roast pumpkin, lemon, mushroom and spinach finished with shaved grana padano \$25.00

Italiano carbonara finished with shaved grana padano \$23.50

Chicken rotollo with marinated feta, herbs, toasted pinenut and apricot, served with spinach pie \$27.00

Blue cheese polenta with crumbed cauliflower, roast capsicum and gremolata \$22.50

Sides

Bowl of fresh vegetables or Greek salad \$5.50

Home cut chips with sea salt or Sweet potato chips with wasabi mayo
\$5.50

Dessert

Chocolate, almond and honey tart with liqueur toffee dust \$9.80

Affogato with spiced sugar berries and hazelnut biscotti \$7.50

Lime curd tart with double cream \$8.90

*Charred mango cheek with sugared mint served with vanilla
and chilli ice-cream* \$10.50

*White chocolate and toasted pistachio mousse with
dark chocolate wafer* \$9.50

Cheese plate with lavosh, crackers, quince paste and shiraz jelly \$16.00

After Dinner Drinks

Liqueur Coffee (by the glass)
Irish Jamaican Mexican Roman

Port (by the glass)

A selection of coffee and tea always available