

PANE

garlic bread *OR* bruschetta bread

PRIMI

woodfired pizza margherita

with tomato, buffalo mozzarella, basil & cherry tomatoes.

seafood crepes

filled with prawns, scallops & calamari; pan finished with a béchamel sauce.

calamari fritti

tender calamari lightly floured & pan fried; served with wild rocket.

baked figs

wrapped with prosciutto & pan-finished with gorgonzola blue cheese & mascarpone cream.

zucchini flowers

filled with soft ricotta cheese & English spinach; lightly pan fried.

truffle linguine with quail breast

pan tossed thin pasta with green olives, roasted cherry tomato, sage, garlic, pinot grigio white wine & virgin olive oil.

tortelli quattro formaggi

housemade pasta cushions filled with English spinach, smoked scamorza, goats cheese, buffalo mozzarella & ricotta cheese; finished with a sage cream sauce.

lobster, prawn, crab ravioli

housemade large ravioli filled with lobster, crab & prawn meat; pan finished with diced tomatoes, basil & extra virgin olive oil.

sizzling QLD scallops & field mushroom hotpot

with garlic, shallots, chilli & cherry tomatoes.

SECONDI

crispy skin snapper fillet

chargrilled & served with basil & cucumber salad.

baked cuttlefish, mussels & king prawns

stuffed with scallops, prawns, calamari, breadcrumbs, garlic, chilli; slow baked with white wine, tomato & basil

grigliata

chargrilled veal cutlet, pork fillet, quail & pork sausage with rosemary, chilli, garlic & virgin olive oil

rabbit, rosemary & potato hot pot

with virgin olive oil, green olives, garlic & chilli.

blood orange king prawns

pan-braised with virgin olive oil, ginger, garlic, basil, blood oranges & cinzano vermouth.

filetto romano

pan-grilled fillets with reduced aged balsamic, sundried tomato, bocconcini cheese, grated parmesan & basil.

petto di pollo avocado e gamberoni

pan braised chicken breast fillets with king prawns, avocado, white wine, roasted garlic and cream.

woodfired pizza salmone

with buffalo mozzarella, salmon, capers, Spanish onions & rocket

woodfired pizza wild mushroom, sausage & potato

DOLCI

crème brûlée

mixed berries & mascarpone

coppa di gelato

Choose two flavours from our selection of dark chocolate, white chocolate, vanilla bean, espresso coffee, hazelnut, wild berry yoghurt, lemon sorbet, strawberry sorbet, passionfruit-pineapple sorbet & mango sorbet; served with almond biscotti.

\$80 PER PERSON (INCL. 10% SURCHARGE) / BEVERAGES NOT INCLUDED / NO BYO



Children's Menu

PANE

garlic bread

SECONDI

pizza margherita

with tomato, buffalo mozzarella, oregano and basil.

gnocchi al pomodoro

homemade potato dumplings pan tossed with basil, oregano & tomato

lasagna al forno

wide flat sheet egg pasta folded with fiore di latte mozzarella, boiled egg, bolognese ragù, béchamel, grated aged parmesan; oven baked with tomato & basil sugo.

polpettine al sugo

chicken meatballs pot-braised with tomato, basil & parmesan

calamari & fries

tender calamari lightly fried in an egg and flour batter; served with fries.

crumbed prawns & fries

tender calamari lightly fried in an egg and flour batter; served with fries

chicken schnitzel & fries

crumbed chicken breast fillet, fried and served on a bed of fries.

DOLCI

coppa di gelato

Choose two flavours from our selection of dark chocolate, white chocolate, vanilla bean, espresso coffee, hazelnut, wild berry yoghurt, lemon sorbet, strawberry sorbet, passionfruit-pineapple sorbet & mango sorbet; served with almond biscotti.

\$29.50 PER CHILD (INCL. 10% SURCHARGE) / BEVERAGES NOT INCLUDED

