



## alacarte menu

### Light Bites 12:00<sup>PM</sup> TIL 5:30<sup>PM</sup>

- Roasted pork belly on toasted panini with balsamic & rocket served with fries 15.9
- Smoked salmon on toasted panini with avocado, cos lettuce & lemon mayo served with fries 16.9
- Traditional flour dusted calamari on toasted panini with tartare sauce served with fries 15.9
- Steak sandwich with caramelised onions, tomato, provolone & chilli jam on toasted ciabatta with fries 17.9
- Beer battered fish served with salad & fries 25.9
- Smoked ocean trout salad with tomato, green beans, baby cos, capsicum, soft boiled egg & basil 18.9
- Grilled chicken salad with avocado, cucumber, rocket, tomato & white balsamic dressing 17.9
- Caesar salad with cos lettuce, pancetta, croutons, anchovy & mayo dressing 14.9
  - with grilled chicken add 4
  - with smoked salmon add 5

### Spuntini e Pane Appertisers · Breads to share

- Warm ciabatta loaf with virgin olive oil 4.9
- Grilled ciabatta with garlic, parsley & parmesan butter 5.9
- Taleggio cheese stuffed olives lightly crumbed 11.9
- Homemade Italian style rice balls 11.9
- 100gm San Danielle prosciutto with grilled bread 15.9

### Primi Entrées

- Chef's selection of antipasti (2-3 people) 32
- Fresh Shucked Oysters
  - 6 with white balsamic & eschallot dressing 19.5
  - 6 Kilpatrick with a tomato & chilli jam 21.5
- Atlantic Salmon carpaccio with capers, olive tapenade baby herb, lemon & olive oil 19
- Traditional flour dusted calamari with tartare sauce & fresh lemon 17.5
- Oven baked eggplant layered with buffalo mozzarella, basil, garlic, parmesan & Napolitana 17.5
- Pan tossed octopus salad, roasted baby capsicum, cherry tomato, endive & lemon dressing 17
- Asparagus spears wrapped with prosciutto & finished with shaved pecorino 17.5
- Zucchini flowers filled with ricotta & basil crumbed & fried 17.5

## Pasta è Risotto

Spaghetti with prawns, squid, fish, octopus, mussels, garlic, white wine, tomato & basil 29

Fettuccini with asparagus, peas, zucchini flowers, pesto, roasted cherry tomatoes & grated dried ricotta 26

Rigatoni with a veal & porcini mushroom ragu 26

Risotto of baby prawns, cuttlefish, white wine, saffron, fish stock & grated bottarga 29

Penne Calabrese • Penne tube pasta with tenderloin of chicken, sun dried tomato, Napolitana & cream 24

*As an entrée size less 4*

## Secondi Piatti Main courses

Fish of the day mp

Organic chicken filled with ricotta & rosemary with a base of peas, Spanish onion, prosciutto & mint 28.9

6 hour slow roasted lamb shoulder with sautéed spinach, beans & pumpkin rosemary jus 29.9

Char-grilled marinated veal scaloppini with slow roast tomato, fennel & rocket 29

Sirloin steak char-grilled with hand cut chips, asparagus & a caper lemon butter 29

## Contorni Side Orders

Baby leaf salad with cherry tomatoes, olives, balsamic & virgin olive oil 11

Vegetables of the day 9

Wild rocket salad with parmesan, pear, roasted hazelnut, white balsamic & olive oil 11

Creamy potato mash 8.5

Fries 8.5

## Menu per i Bambini © Children's Menu \$15\*

**Includes child's meal, drink & dessert**

Fries can be substituted for vegetables or salad upon request.

Grilled chicken & fries

Chicken schnitzel & fries

Fish & fries

Calamari & fries

Penne or Linguine with Bolognese

**Childrens' drinks** Soft drinks & Juices

**Children's dessert** Ice cream with topping

\*(only available for children under 12)

All prices inclusive of 10% GST. BYO 7 days.

Fully licensed & BYO 750ml bottled wine only. BYO bottled wine corkage 3.8 per person.

BYO cake charge 3.5 per person.

No scented cigarettes or cigars. Minimum credit card charge 20.00. No Diners.

MENU IS SUBJECT TO CHANGE DUE TO AVAILABILITY.