

RESTAURANT MENU

ENTRÉE

- Capresse salad | 18**
with medley tomato, fior di latte, extra virgin olive oil
- Spice dusted calamari | 19 | 29**
with rocket, orange, olives, cherry tomato & citrus aioli
- Arancini porcini | 14**
with mushrooms, taleggio, black truffle aioli
- Croquette of confit | 14**
salmon, fennel, chilli lemon, dill aioli
- Bruschetta of the day | MP**
- Seared tuna | 21**
with avocado capers, red onion, mixed leaf salad
- Prosciutto wrapped chicken | 21**
involtini, smoked scamorza, tomato sugo
- Campari board | 29**
a tasting plate of entrees
- Antipasto | 32**
cured meats, cheese, pickled vegetables, anchovies & bread

MAINS

- Market fish of the day | MP**
with accompaniments
- Pistachio crusted pork loin | 34**
braised cabbage & fennel, pomegranate spiced apple sauce
- Grilled lamb cutlets | 36**
caponata, spinach, with a balsamic red wine sauce
- Grilled T Bone | 38**
globe artichoke with caperberries, herb salad, salsa verde
- SIDES**
- Rocket & radicchio salad | 14**
with walnut, pear & shaved grana padano
- Steamed summer greens | 12**
with almond butter
- Crinkle cut chips | 10**
with garlic aioli

PASTA

- Ravioli | 26**
roasted pumpkin & ricotta, almond flakes, burnt sage butter sauce
- Risotto of confit | 29**
salmon, crab meat, asparagus, lemon & parsley
- Fusili | 26**
with pork & veal meatballs, chilli, tomato, shaved grana Padano
- House made gnocchi | 26**
with medley of summer vegetables, pesto, buffalo mozzarella
- Linguine marinara | 33 | 56**
with king prawns, mussels, fish, calamari, cherry tomato finished in white wine

15% surcharge applies
on public holidays.

PIZZA

- 3 cheese margherita | 20**
with fresh basil
- Pepperoni spiced salami | 22**
peppers, chilli, olives
- Spiced chicken | 22**
meatballs, smoked ham, onion & BBQ sauce
- Medley of grilled eggplant | 21**
zucchini, peppers, pumpkin & ricotta pesto
- San Danielle | 24**
prosciutto, Roma tomato, rocket, stracciatella
- Seafood marinara | 24**
capers, olives, lemon and rocket
- Funghi with oil base | 22**
with mushrooms & fior di latte, truffle oil
- Gluten free base | 4**