

## Lunch / Dinner

From 11.30am onwards

### TO START

☉☉ Mixed Marinated Olives	\$9.50
☉ Garlic Sourdough Bread (GF option available)	\$8.50
Fresh Italian Bread	\$9.50
with Dukkah butter and olive oil and balsamic	
Chicken Liver Pâté	\$17.50
With warm sourdough and crispy bread	
☉ Bruschetta- served cold - 1pc of each	\$20.50
Can be made vegan and GF	
Roma tomato and basil topped with shaved parmesan	
Caramelised onion and goat cheese	
Roasted capsicum and garlic	

### ENTRÉES

☉ Porcini Mushroom and Mozzarella Arancini	\$18.50
With baked garlic aioli	
☉☉ Italian Burrata	\$19.00
With fresh tomato, basil and balsamic glaze	
Salt and Pepper Squid	\$20.00
With preserved lemon aioli	
Thai Style Fish Cakes	\$21.00
With lime and coriander dipping suace	
Italian Charcuterie Board	\$28.50
Prosciutto di Parma, sopressa salami, aged parmesan cheese, marinated olives, semi dried tomatoes served on a board with warm sourdough (can be made GF)	
☉ Fresh Sydney Rock Oysters	Half dozen \$24.00 / dozen \$42.00
With mignonette	

### SALADS

☉☉ Rainbow Quinoa salad	\$22.50
With bell peppers, spanish onions, Roma tomato and cucumber and lemon herb dressing.	
☉ Red Lentil Salad	\$22.00
With goat cheese and roast hazelnuts	
Salad Niçoise	\$24.50
Tuna, Green beans, olives, cos lettuce and eggs with French style dressing	

### PASTA AND RISOTTO

Our pasta are made fresh in house everyday! Our recipe contains just 3 high quality ingredients; flour, semolina and free-range eggs.

☉ Spaghetti Aglio e Olio	\$24.00
Sautéed minced garlic, chili and finely chopped parsley in olive oil tossed with freshly made spaghetti and parmesan cheese	
☉☉ Risotto Primavera	\$32.00
Sautéed zucchini, asparagus, yellow squash, carrots, green peas folded through Arborio rice and topped with crumbled goat cheese (CAN BE MADE VEGAN)	
Fettuccine Machiavelli	\$38.50
Tossed with sautéed prawns, field mushrooms, roasted garlic, parsley, chili and extra virgin olive oil	
Fettuccine Marinara	\$39.50
A selection of freshly cooked seafood sautéed with garlic and finished with Napolitana sauce	
Spaghetti Pescatore	\$39.50
Fresh seafood cooked in a white wine and olive oil sauce with fresh lemon zest and parsley	

### MAINS

Beer Battered Barramundi Fillets	\$34.50
Served with seasoned fries, garden salad and homemade tartare	
☉ Crispy Skin Barramundi Fillet	\$38.50
With aubergine caviar, garlic, brocolini and sauce vierge	
☉ Grilled Atlantic Salmon Fillet	\$39.50
Roasted garlic bell pepper and green bean salad	
☉ Oven Baked Chicken Supreme	\$37.50
Filled with a sage ricotta and wrapped with Parma ham on garlic Kifler potatoes with pimento gel	
☉ Twice Cooked Crispy Skin Pork Belly	\$38.50
On Sebago potato and granny Smith apple frittata with braised red cabbage glaze	
☉ Kangaroo Fillet	\$40.00
On Kumera mash, glazed Dutch carrots with sweet raspberry and beetroot jus	
☉ King Island Beef Fillet	\$48.50
On double whipped mash, wilted English spinach and red wine jus	

### SIDES

☉ Mashed Potatoes	\$9.00	☉ Mixed Sautéed Greens	\$10.00
☉ House Seasoned Fries	\$9.50	☉ Glazed Carrots	\$10.00
☉ Rocket Parmesan Salad	\$9.00		

VEGAN MEALS CAN BE MADE BY OUR CHEFS UPON REQUEST