

## Menu Fisso



Two Courses | entrée & main | \$50pp

Three Courses | entrée, main & dessert | \$60pp




Minimum 4 adults | Groups of 10 or more adults are required to experience the Menu Fisso

Please ask for today's menu fisso selections

### Stuzzichini

pane, olio e olive 	12.90
mixed olives, provolone cheese, bread, e.v.o.o, balsamic vinegar	
croquettes 	14.90
scamorza, mozzarella, parmesan cheese, arborio rice, crumbed & lighty fried, pomodoro sauce (4)	
bruschette miste	16.90
chef selection of mixed bruschetta (6)	
frittelline di neonata	14.90
white bait fritters in a traditional batter of egg, cheese, garlic, parsley, golden fried (3)	

### Antipasti

grazing board - minimum 4 people	24.90pp
italian cured meats, cheese, marinated grilled vegetables, mixed olives, croquettes, frittelline di neonata, polpette *	
frittura di calamari	23.90
lightly floured & fried calamari with sea salt, cracked pepper, aioli	
panella  	22.90
chickpea fritter, grilled capsicum, zucchini & eggplant, vincotto, capsicum sauce & parmesan	
burrata	28.90
burrata mozzarella, san danielle prosciutto, tomatoes with e.v.o.o & basil, balsamic pearls, bread *	
fiori di zucchini	24.90
zucchini flowers filled with ricotta, mozzarella, blue swimmer crab, lightly fried in a white wine batter (3)	
capessante 	25.90
scallops, parsnip creme, dry fruit & pine nut pumpkin caponatina (3)	

\* can be accommodated gluten free

## Pasta

spaghetti con aragosta bay lobster, cherry tomato, garlic, e.v.o.o, lobster bisque, citrus almond pesto	37.90
gnudi di ricotta ① ricotta dumplings, basil butter, caramlised cherry tomato, silverbeet cream, ricotta salata	29.90
pappardelle ragu pork & veal ragu	28.90
spaghetti di mare prawns, calamari, mussels, blue swimmer crab meat, garlic, chilli, cherry tomato, e.v.o.o	37.90
spaghetti aglio olio e pepperoncino ① garlic, chilli, parlsey, e.v.o.o	23.90
rigatoni amatriciana guanciale, pomodoro sauce, pecorino cheese, e.v.o.o, black pepper	26.90
spaghetti carbonara gunaciale, egg, pecorino cheese, e.v.o.o, black pepper	26.90
gluten free penne available extra \$3.00	

## Insalata

italian ①② mixed lettuce, cucumber, cherry tomatoes, spanish onion, red capsicum, olives, e.v.o.o & balsamic dressing	13.90
rucola ①② rocket, aged parmesan, cherry tomatoes, spanish onion, sea salt, e.v.o.o & balsamic dressing	14.90
panzanella ① tomatoes, cucumber, goats cheese, croutons, basil, garlic, spanish onion, e.v.o.o *	21.90

\* gluten free no bread

## Secondi

galletto diavola spatchcock deboned & marinated in cayenne, paprika & basil, roast potatoes, capsicum, zucchini, red onion, spatchcock jus *	38.90
scaloppine di vitello <sup>GF</sup> veal cooked in a white wine, wild mushroom, garlic & parsley sauce, seasoned vegetables, potato parmesan cheese millefoglie	36.90
barramundi scottato <sup>GF</sup> seared wild barramundi, cauliflower creme, carrots, roast potatoes, citrus broccoli	38.90
carre di agnello herb crusted rack of lamb served medium rare, roasted potatoes, eggplant, zucchini, tomato, red wine reduction	39.90
bistecca <sup>GF</sup> charcoal grilled 400g premium Australian rib eye steak on the bone, roasted potatoes, dutch carrots, parsnip, asparagus, infused green peppercorn & e.v.o.o	48.90

\* gluten free with no jus || please allow 40 minutes for medium well & well done steaks

## Contorni

seasonal vegetables <sup>V</sup> <sup>GF</sup> garlic & e.v.o.o	9.90	potato millefoglie <sup>V</sup> <sup>GF</sup> baked potato & parmesan cheese	9.90
shoestring fries <sup>V</sup> sea salt, grated parmesan, aioli	9.90	roasted potatoes <sup>V</sup> <sup>GF</sup> garlic, sea salt, e.v.o.o	9.90

## Bambino

spaghetti pomodoro <sup>V</sup> house made tomato sauce	12.90	rigatoni pesto <sup>V</sup> house made basil pesto	13.90
gnocchi pomodoro <sup>V</sup> house made gnocchi with pomodoro sauce	14.90	rigatoni ragu pork & veal ragu	14.90
pollo cotoletta chicken schnitzel served with shoestring fries	13.90		

## Dolce

tiramisu	14.90
torta di cioccolato e pere warm chocolate & pear cake, chocolate ganache, sugar spun toffee, vanilla bean gelato	17.90
pannacotta chef ☞ chef selection	15.90
torta di formaggio ☞ goats cheese, honey & pistachio cheesecake, lemon cream curd	18.90
formaggi platter selection of Italian cheese	32.90
affogato ☞ vanilla gelato, espresso, liqueur of choice (Frangelico / Baileys / Nocello)	15.90
gelato & sorbet ☞ single or double scoop with a choice of chocolate, vanilla, hazelnut, lemon, mango	s 5.00 d 9.50

## Dolce Cocktails

entrata's espresso martini house made vanilla infused vodka, Mr. black, espresso coffee, sugar syrup	18.00
sgroppino prosecco, vodka & lemon sorbet	17.00
dolce finale nocello, baileys, cream, nutella, biscuit crumb	18.00

## Coffee & Tea

espresso	3.50
piccolo	3.90
macchiato	3.90
cappuccino	4.00
long black	4.00
hot chocolate	4.00
chai latte	4.00
flat white	4.00
LMDT tea english breakfast, earl grey, peppermint, green, chamomile	4.00
oolong tea	4.50