

TWO COURSES \$49

ANTIPASTI | SECONDI | GLASS OF WHITE, RED OR SOFT DRINK

ANTIPASTI

- Ⓥ ARANCINI rice, mozzarella & porcini mushroom arancini, rocket & parmesan fondue
- Ⓥ MELANZANA ALLA PARMIGIANA layers of eggplant, parmesan, mozzarella, tomato sugo & basil
- FRITTURA DI CALAMARI lightly floured & fried with sea salt, cracked pepper & aioli
- BURRATA burrata cheese, san daniele prosciutto, tomatoes with e.v.o.o & basil, balsamic pearls, homestyle bread (gf no bread)
- GAMBERI ALL'AGLIO prawns, e.v.o.o, garlic, chilli, cherry tomato sugo, homestyle bread (gf no bread)
- Ⓢ INSALATA DI GAMBERI grilled jumbo prawns with an aromatic & macadamia nut rub, fennel, orange, rocket, lemon vinaigrette dressing

SECONDI

- Ⓢ POLLO DIAVOLA chicken marinated in paprika, dijon mustard, cayenne pepper & mixed herbs, roast potatoes, carrot, onion, broccoli, chicken jus
- Ⓢ PORCHETTA pork loin filled with garlic & rosemary, roast potatoes, vegetables, caramelised apple sauce
- Ⓢ BARRAMUNDI seared wild barramundi, cauliflower creme, carrots, roast potatoes, broccoli, citrus broccoli shaving
- Ⓢ BISTECCA DI MANZO beef striploin steak 250gm MBS+2, red wine reduction, truffle mash potato, broccoli
- SPAGHETTI MARINARA prawns, calamari, blue swimmer crab meat, garlic, chilli, white wine, tomato sugo
- PENNE RAGU pork & veal ragu, tomato sugo
- LINGUINE CRAB blue swimmer crab meat & cherry tomatoes in a creamy pink white wine sauce
- FETTUCINNE BOSCAIOLA, san daniele prosciutto, mushrooms & shallots in a creamy garlic sauce

*Vegetarian options available & gluten free pasta available

SIDES

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| ⓈⓋ VEGETABLES garlic & e.v.o.o | 9.90 | ⓈⓋ MASH POTATO | 9.90 |
| Ⓥ SHOESTRING FRIES aioli | 9.90 | ⓈⓋ ITALIAN SALAD mixed lettuce, cucumber, cherry tomatoes, spanish onion, red capsicum & olives, e.v.o.o & balsamic dressing | 14.90 |
| ⓈⓋ RUCOLA SALAD rocket, cherry tomato, shaved parmesan, spanish onion, e.v.o.o & balsamic dressing | 15.90 | | |

DESSERT

GELATO & SORBET	single or double scoop	s 6.50 d 12.00
CANNOLI	chef selection of filling	8.90
TIRAMISU		15.90
☞ VANILLA & BERRY PANNA COTTA		15.90
☞ AFFOGATO	vanilla gelato, espresso, liqueur of choice (Frangelico / Baileys / Nocello)	16.90

COFFEE & TEA

Espresso, Piccolo, Macchiato		3.50
Cappuccino, Flat White, Long Black, Mocha, Chai Latte		4.90
LMDT Tea - EBT, Early Grey, Green, Peppermint, Chamomile		4

CHILDREN'S MENU

12 YEARS AND UNDER

MAINS

SPAGHETTI POMODORO (V)

tomato sugo

13.90

PENNE RAGU

pork & veal ragu, tomato sugo

15.90

PENNE PESTO (V)

house made basil & pine nut pesto

15.90

GNOCCHI POMODORO (V)

house made gnocchi, tomato sugo

15.90

PESCE & CHIPS

battered fish & chips

16.90

POLLO COTOLETTA

chicken schnitzel & chips

16.90

DESSERT

GELATO OR SORBET

one scoop \$5 | double scoop \$9.50