

A LA CARTE OR TWO COURSES \$49PP

choice of antipasti & secondi, glass of house white, house red or soft drink

ANTIPASTI

- Ⓥ GNUDI DI RICOTTA ricotta dumplings, burnt butter, basil, silverbeet cream, ricotta salata 21
- GF GAMBERI ALL'AGLIO prawns, e.v.o.o, garlic, chilli, cherry tomato sugo, homestyle bread (gf no bread) 24
- Ⓥ MELANZANA ALLA PARMIGIANA layers of eggplant, parmesan, mozzarella, tomato sugo & basil 23
- FRITTURA DI CALAMARI lightly floured & fried with sea salt, cracked pepper & aioli 23
- BURRATA burrata cheese, san danielle prosciutto, tomatoes with e.v.o.o & basil, balsamic pearls, homestyle bread (gf no bread) 28
- GF INSALATA DI GAMBERI grilled jumbo prawns with an aromatic & macadamia nut rub, fennel, orange, rocket, lemon vinaigrette dressing 25

SECONDI

- GF POLLO DIAVOLA chicken marinated in paprika, dijon mustard, cayenne pepper & mixed herbs, roast potatoes, carrot, onion, broccoli, chicken jus 32
- GF BARRAMUNDI seared wild barramundi, cauliflower creme, carrots, roast potatoes, broccoli, citrus broccoli shaving 34
- GF AGNELLO BRASATO braised lamb shank with carrots, celery, tomato, chianti wine, mashed potato 34
- GF BISTECCA DI MANZO beef striploin steak 250gm MBS+2, red wine reduction, truffle mash potato, broccoli 35
- SPAGHETTI MARINARA prawns, calamari, blue swimmer crab meat, garlic, chilli, white wine, tomato sugo 32
- PENNE RAGU pork & veal ragu, tomato sugo 28
- LINGUINE CRAB blue swimmer crab meat & cherry tomatoes in a creamy pink white wine sauce 30
- FETTUCCINE BOSCAIOLA san danielle prosciutto, mushrooms & shallots in a creamy garlic sauce 26

*Vegetarian options available & gluten free pasta available

CONTORNI

- GF Ⓥ ITALIAN SALAD mixed lettuce, cucumber, 15 GF Ⓥ RUCOLA SALAD rocket, cherry tomato, 16
cherry tomatoes, spanish onion, red
shaved parmesan, spanish onion,
capsicum & olives, e.v.o.o & balsamic
e.v.o.o & balsamic dressing
- GF Ⓥ MASH POTATO 10 Ⓥ SHOESTRING FRIES aioli 10
- GF Ⓥ VEGETABLES garlic & e.v.o.o 13 GF Ⓥ ROAST POTATOES garlic, sea salt, e.v.o.o 12

DOLCE

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

④ SPAGHETTI POMODORO

tomato sugo

17

PENNE RAGU

pork & veal ragu, tomato sugo

18

④ PENNE PESTO

house made basil & pine nut pesto

18

④ GNOCCHI POMODORO

house made gnocchi, tomato sugo

18

PESCE & CHIPS

battered fish & chips

19

POLLO COTOLETTA

chicken schnitzel & chips

19

AGNELLO

crumbed lamb cutlets & chips (subject to availability)

23

DESSERT

GELATO OR SORBET

one scoop \$5 | double scoop \$9.50