

TWO COURSES \$49PP

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

STUZZICHINI

SYDNEY ROCK OYSTERS

Served natural with prosecco raspberry vinaigrette 4ea

Finger lime, apple, fermented cucumber juice 6 ea

OLIVES marinated mixed olives 8

PANE OLIO baguette, extra virgin olive oil, balsamic 12

ANTIPASTI

GAMBERI ALL'AGLIO prawns, e.v.o.o, garlic, chilli, cherry tomato sugo, homestyle bread (gf no bread)

Ⓞ 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, vegetarian no prosciutto)

Ⓞ INSALATA DI GAMBERI grilled jumbo prawns with an aromatic & macadamia nut rub, fennel, orange, rocket, lemon vinaigrette dressing

SECONDI

Ⓞ POLLO DIAVOLA butterflied spring chicken marinated in paprika, dijon mustard, cayenne pepper & mixed herbs, roast potatoes, carrot, onion, broccoli, capsicum, chicken jus

Ⓞ BARRAMUNDI seared wild barramundi, lemon butter oil, butter beans, cherry tomato, cauliflower, green pea creme

Ⓞ BISTECCA DI MANZO beef striploin steak 250gm MBS+2, salsa verde, rocket & cherry tomato salad, garlic parsley potatoes

Ⓞ COSTOLETTA DI MAIALE smoked BBQ ribs, potato salad with celery & pancetta

Ⓞ INVOLTINI DI VITELLO veal rolled with prosciutto, spinach and mozzarella, tomato sugo, vegetables, roasted potatoes

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

FETTUCCINE BOSCAIOLA san daniele prosciutto, mushrooms & shallots in a creamy garlic sauce

SPAGHETTI GAMBERI prawns, tomato sugo, garlic, white wine, chilli

Ⓞ GNOCCHI SORRENTINA cherry tomato sauce, mozzarella, garlic, basil

*Vegetarian options available & gluten free pasta available

CONTORNI

ⓄⓄ ITALIAN SALAD mixed lettuce, cucumber, cherry tomatoes, spanish onion, red capsicum & olives, e.v.o.o & balsamic dressing 15

ⓄⓄ RUCOLA SALAD rocket, cherry tomato, shaved parmesan, spanish onion, e.v.o.o & balsamic dressing 16

ⓄⓄ VEGETABLES garlic & e.v.o.o 13

Ⓞ SHOESTRING FRIES aioli 10

ⓄⓄ ROAST POTATOES garlic, sea salt, e.v.o.o 12

Ⓞ POTATO SALAD celery & pancetta 13

DOLCE

GELATO & SORBET	single or double scoop	s 6.50 d 12.00
CANNOLI	chef selection of filling	8.90
☉ ROCKY ROAD CHOCOLATE MOUSSE	chocolate, nuts, marshmallow, dried fruits, chantilly cream	16.90
☉ PASSIONFRUIT PANNA COTTA		15.90
TIRAMISU		16.90
☉ 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, Earl Grey, Green, Peppermint, Chamomile	4

KIDS MENU

SPAGHETTI POMODORO	tomato sugo	17
PENNE RAGU	pork & veal ragu, tomato sugo	18
GNOCCHI POMODORO	house made gnocchi, tomato sugo	18
PENNE PESTO	house made basil & pine nut pesto	18
PESCE N CHIPS	battered fish, chips, lemon & aioli	19
POLLO COTOLETTA	chicken schnitzel & chips	19