

# Entrata

FROM 12PM - 2:30PM & 5:30PM - 7PM

## BRUSCHETTA

Ⓜ GARLIC BRUSCHETTA extra virgin olive oil, garlic, parsley	9	Ⓜ TOMATO BRUSCHETTA tomato, spanish onion, extra virgin olive oil, basil, garlic	14
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## MAINS

FISH & CHIPS battered fish, chips, lemon, aioli	26	SCHNITZEL & CHIPS house made chicken schnitzel (2), chips, aioli	26
Ⓜ POLLO DIAVOLA butterflied whole spring chicken marinated in paprika, dijon mustard, cayenne pepper & mixed herbs, roast potatoes, carrot, onion, broccoli, chicken jus	35	CALAMARI lightly fried, salt & pepper calamari, shoestring fries, lemon, aioli	26
Ⓜ BARRAMUNDI seared barramundi, lemon oil, broccolini, confit cherry tomato, parsley potatoes, cauliflower cremè	35	COTOLETTA DI POLLO house made chicken schnitzel (2), roasted potatoes, seasonal vegetables	28

## PASTA

Ⓜ RIGATONI PESTO house made pesto, green beans	30	Ⓜ FETTUCCHINE VEGETARIANE asparagus, peas in a creamy white wine sauce	30
LINGUINE CRAB blue swimmer crab meat & cherry tomatoes in a creamy pink white wine sauce	35	RIGATONI RAGU pork & veal ragu, tomato sugo	30
SPAGHETTI GAMBERI prawns, garlic, white wine, chilli, tomato sugo	35	SPAGHETTI MARINARA prawns, calamari, blue swimmer crab meat, garlic, chilli, white wine, tomato sugo	36

## SALAD & SIDES

Ⓜ PANZANELLA tomatoes, crunchy homestyle bread, Spanish onion, cucumber, basil, garlic, e.v.o.o & balsamic vinegar (gf no bread)	18	Ⓜ INSALATA MISTA mixed leaf salad, e.v.o.o, balsamic	14
Ⓜ VEGETABLES garlic & e.v.o.o	14	SHOESTRING FRIES aioli	12
Ⓜ ROAST POTATOES garlic, sea salt, e.v.o.o	14	AIOLI SAUCE	2

## DESSERTS

CHEF'S PANNA COTTA	18	CANNOLI chef selection of filling (may contain traces of nuts)	12
TIRAMISU	18		

## KIDS

SPAGHETTI POMODORO	18	CHICKEN SCHNITZEL & CHIPS	20
FISH & CHIPS	20	RIGATONI RAGU pork & veal ragu, tomato sugo	20
RIGATONI PESTO house made basil pine nut pesto	18		