

Entrata

THREE COURSES FOR \$65PP

**For groups of 15+ adults Tuesday-Thursday dinner
Shared Entrée, Main & Dessert**

ENTRÉE - CHOICE OF TWO

RIGATONI RAGU slow cooked pork & veal ragu, tomato sugo

RIGATONI PESTO house made basil pesto, green beans V

LINGUINE CRAB blue swimmer crab meat, cherry tomatoes in a creamy pink white wine sauce

SPAGHETTI AMATRICIANA tomato sugo, pancetta, pecorino cheese, pepper

MAIN - CHOICE OF TWO (2 SIDES INCLUDED)

POLLO DIAVOLA boneless chicken marinated in cayenne pepper, paprika, dijon mustard, chicken jus GF

AGNELLO 24 hour slow cooked lamb, pea sauce, red wine jus GF

BARRAMUNDI SCOTTATO seared barramundi, lemon oil, cauliflower cremè GF

ROAST POTATOES arlic, sea salt, e.v.o.o GF, V

INSALATA MISTA mixed leaf salad, e.v.o.o, balsamic GF, V

DESSERT

TIRAMISU mascarpone cream, coffee, coffee liquor, savoiardi biscuit

Dietary requirements will be accomodated
10% surcharge will be applied on Public Holidays