

TWO COURSES FOR \$55PP OR A LA CARTE

choice of entrée & main or main & dessert
+ glass of house white, house red or soft drink

ENTRÉE

Ⓞ MELANZANA ALLA PARMIGIANA	layers of eggplant, parmesan, mozzarella, basil, tomato sugo	28
FRITTURA DI CALAMARI	lightly floured & fried with sea salt & cracked pepper, lemon, aioli	26
GAMBERI ALL'AGLIO	prawns, garlic, chilli, cherry tomato sugo, homestyle bread (GF bread available)	28
Ⓞ BURRATA	burrata cheese, roma tomatoes, basil, balsamic pearls, house made basil pesto, charred bread (GF bread available)	28
Ⓞ FIORI DI ZUCCHINE	zucchini flowers filled with ricotta & truffle, battered & fried, capsicum sauce	26

MAIN

Ⓞ RIGATONI PESTO GENOVESE	house made basil pesto & green beans	30
RIGATONI RAGU	house made slow cooked pork & veal ragu, tomato sugo	33
LINGUINE CRAB	blue swimmer crab meat, cherry tomatoes, shallots, creamy pink sauce	39
SPAGHETTI MARINARA	prawns, calamari, mussels, chilli, garlic, tomato sugo	40
Ⓞ POLLO ALLA DIAVOLA	chicken thigh marinated in paprika, dijon mustard, cayenne pepper & mixed herbs, roast potatoes, carrot, onion, broccoli, chicken jus	40
Ⓞ AGNELLO	24 hour slow cooked lamb rump served medium rare, cavolo nero, pea sauce, red wine jus	42
Ⓞ PESCE	seared barramundi, lemon oil, broccolini, confit cherry tomato, parsley potatoes, cauliflower crème	41
Ⓞ BISTECCA DI MANZO (ADDITIONAL \$10 PP)	grass fed beef striploin steak 250gms MBS+2, roasted root vegetables, beef jus	10 52

Gluten free pasta available

DESSERT

TIRAMISU	coffee, mascarpone, savoiardi biscuit	18
STICKY FIG PUDDING	fig & walnut pudding, sweet sherry caramel, vanilla gelato	19
Ⓞ PANNA COTTA	vanilla, caramel, malt crumb, blueberry sauce (gf option)	19
CANNOLI	chef selection of filling	11
GF, DF, VEGAN DESSERT	chef selection	21
Ⓞ GELATO & SORBET	single or double scoop	s. 8 d. 14

GROUPS OF 11 - 16 ADULTS FOR SATURDAY LUNCH

\$55pp menu of entrée & main + a glass of house wine or soft drink

ENTRÉE - ALTERNATE SERVE

FRITTURA DI CALAMARI	lightly floured & fried with sea salt & cracked pepper, lemon, aioli
BURRATA	burrata cheese, roma tomatoes, basil, balsamic pearls, house made basil pesto, charred bread (gfo)

MAIN - ALTERNATE SERVE

RIGATONI RAGU	house made slow cooked pork & veal ragu, tomato sugo
POLLO ALLA DIAVOLA	chicken thigh marinated in paprika, dijon mustard, cayenne pepper & mixed herbs, roast potatoes, carrot, onion, broccoli, chicken jus

All credit & debit card transactions incur a processing fee of 0.9%
10% surcharge will be applied on Public Holidays

STUZZICHINI

Ⓢ SYDNEY ROCK OYSTERS natural, prosecco raspberry vinaigrette	6 ea	CIABATTA chargrilled bread, olive oil (2)	7.50
Ⓢ OLIVES marinated mixed olives	12	Ⓢ SALAME piccante	14
Ⓢ PROSCIUTTO san daniele	15	CROQUETTES cacio e pepe, truffle aioli (2)	13

ANTIPASTI

Ⓢ CAPESANTE canadian clearwater scallops, cauliflower creme, tomato concassé, chives, crispy pancetta, nduja oil (4)			35
Ⓢ CARPACCIO DI MANZO wagyu beef MBS6+, truffle mustard, pickled golden beetroot, crispy pecorino, candied walnut, lemon oil			33
Ⓢ PESCE CRUDO citrus marinated kingfish, radish, chives, caramelised cherry tomato, squid ink tuile, prosecco vinaigrette			32
Ⓢ GAMBERI chargrilled QLD jumbo prawns, olive oil, oregano, chilli, garlic			46

PASTA

LINGUINE SCAMPI WA scampi, cherry tomato, chilli, saffron prawn butter bisque, citrus almond pesto			68
RAVIOLI salami, pork sausage, nduja, roasted cherry tomato sauce, pecorino, parsley foam			48
Ⓢ RISOTTO DI MARE prawns, calamari, clams, mussels, asparagus, saffron			52
SPAGHETTI VONGOLE vongole, prawn butter bisque, garlic, parsley, chilli, extra virgin bottarga		olive oil,	48

SECONDI

Ⓢ GUANCIA DI VITELLO slow cooked black angus beef cheeks, root vegetables, parsnip creme, potato crisp, red wine jus			52
FILETTO DI MANZO beef tenderloin MBS+4 served medium rare, black garlic mashed potato, asparagus, porcini and wild mushroom sauce.			65
Ⓢ COSTATA DI BISTECCA 450gms 6 wk dry aged, ribeye, bone in, MBS4+, roasted root vegetables, truss cherry tomato, salsa verde			85
SEAFOOD PLATTER grilled scampi & jumbo prawns, sydney rock oysters, barramundi pan grilled, chefs selection of scallops, fried calamari, fries			120

CONTORNI

Ⓢ FRIES aioli	13	Ⓢ VEGETABLES garlic, butter, e.v.o.o	14
Ⓢ ROAST POTATOES garlic, sea salt, olive oil	14	Ⓢ BROCCOLINI charred broccolini, salsa verde, parmesan	18
Ⓢ INSALATA MISTA mixed leaf salad, olive oil, balsamic vinegar,	14	Ⓢ RUCOLA rocket, candied walnuts, orange, pickled golden beetroot, fennel, pecorino, citrus dressing	18
Ⓢ PANZANELLA roma tomatoes, cucumber, crunchy homestyle bread, spanish onion, basil, garlic, olive oil & balsamic vinegar (gf no bread)	18		

DESSERT

DI MELE	caramelised cinnamon apple almond crumble, anglaise, vanilla bean gelato	21
MILLEFOGLIE	layered puff pastry, berries, passionfruit, mascarpone & lemon curd cream	21
TIRAMISU	mascarpone cream, coffee & savoiardi biscuit	18
STICKY FIG PUDDING	fig & walnut pudding, sweet sherry caramel, vanilla gelato	19
DELIZIA AL CIOCCOLATO	dark chocolate delice, hazelnut crust, salted caramel, white chocolate mirror glaze	20
☉ PANNA COTTA	vanilla, caramel, malt crumb, blueberry sauce (gf option)	19
☉ AFFOGATO	vanilla gelato, espresso, liqueur of choice (Frangelico or Baileys)	19
GF, DF, VEGAN DESSERT	chef selection	21
GELATO OR SORBET	single or double scoop	s.8 d.14

COFFEE & TEA

Espresso, Piccolo, Macchiato	5.50
Cappuccino, Flat White, Long Black,	6.50
LMDT Tea - English Breakfast, Earl Grey, Green, Peppermint, Chamomile	5

CHILDREN'S MENU

SPAGHETTI POMODORO	tomato sugo	21
SPAGHETTI BOLOGNESE	beef bolognese, parmesan, tomato sugo	23
RIGATONI PESTO	house made basil & pine nut pesto	22
PESCE N CHIPS	battered fish, chips, lemon & aioli	24
POLLO COTOLETTA	chicken schnitzel & chips	24

All credit & debit card transactions incur a processing fee of 0.9%
10% surcharge will be applied on Public Holidays