

# Entrata

## 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

FRITTURA DI CALAMARI	lightly floured & fried with sea salt & cracked pepper, lemon, aioli	26
BURRATA	cherry tomatoes, basil, balsamic reduction, basil oil, crostini (GF bread available)	28
GAMBERI ALL'AGLIO	prawns, garlic, chilli, cherry tomato sugo, homestyle bread (GF bread available)	28
Ⓞ FIORI DI ZUCCHINE	zucchini flowers battered & fried filled with ricotta & truffle, roasted capsicum fondue	26

### MAIN

LINGUINE CRAB	blue swimmer crab meat, cherry tomatoes, shallots, creamy pink sauce	44
GNOCCHI SORRENTINA	house made potato gnocchi, tomato sugo, mozzarella, basil	42
RAGU	mafaldine pasta with slow cooked pork & veal ragu, tomato sugo, pecorino fondue	42
SPAGHETTI SALMONE	smoked salmon & baby spinach in a creamy garlic sauce	42
POLLO DIAVOLA	boneless chicken maryland paprika, mustard, cayenne pepper & mixed herbs, roast potatoes, roasted carrots, broccoli, chicken jus	46
LAMB SHANK	lamb shank in tomato sugo & Chianti wine, carrots, celery and mashed potato	44
Ⓞ PESCE	pan seared & oven baked barramundi fillet with cherry tomatoes, olives, oregano, parsley potatoes, caper sauce	46
VITELLO SALTIMBOCCA (ADDITIONAL \$10 PP)	veal, prosciutto, sage, white wine butter sauce, parsley potatoes, broccolini	10   52
BUTCHERS CUT OF THE DAY		MP

Gluten free pasta available

### DESSERT

Ⓞ PANNACOTTA	pistacchio, orange blossom syrup, meringue shards	19
TIRAMISU	coffee, mascarpone, savoiardi biscuit, amaretto liquor	18
STICKY FIG PUDDING	fig & walnut pudding, sweet sherry caramel, vanilla gelato	19
CANNOLI	chef selection of filling	11
Ⓞ GELATO & SORBET	single or double scoop	s. 9 d. 15

## 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	cherry tomatoes & micro basil salad, balsamic reduction, basil oil, crostini (GF bread available)

### MAIN - ALTERNATE SERVE

RAGU	mafaldine pasta with slow cooked pork & veal ragu, tomato sugo, pecorino fondue
POLLO DIAVOLA	boneless chicken maryland paprika, mustard, cayenne pepper & mixed herbs, roast potatoes, roasted parsnip, 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 & balsamic (4)	10
Ⓢ OLIVES marinated mixed olives	12	Ⓢ SALAME piccante	14
Ⓢ PROSCIUTTO san daniele	15	CROQUETTES cacio e pepe, truffle aioli (2)	13

## ANTIPASTI

CAPESANTE cauliflower creme, caponata of pumpkin, sultanas, pine nuts (3pcs)			32
Ⓢ TARTARE DI TONNO yellowfin tuna tartare, olives, stracciatella, artichoke heart, cucumber, capers, chilli			32
Ⓢ CARPACCIO DI MANZO wagyu beef MBS6+, truffle mustard, pickled golden beetroot, crispy pecorino, candied walnuts, lemon oil			33
Ⓢ GAMBERI chargrilled QLD jumbo prawns, olive oil, oregano, chilli, garlic			52

## PASTA

RAVIOLI ALLA CALABRESE salami, pork & fennel sausage, nduja, roasted cherry tomato sauce, pecorino, parsley foam			48
LINGUINE SCAMPI WA scampi, cherry tomato, chilli, saffron prawn butter bisque, citrus almond pesto			70
SPAGHETTI VONGOLE vongole, butter & prawn bisque, garlic, parsley, chilli, bottarga			52

## SECONDI

Ⓢ GUANCIA DI VITELLO slow cooked black angus beef cheeks, root vegetables, parsnip creme, potato crisp, red wine jus			52
FILETTO DI MANZO ALLA ROSSINI beef tenderloin MBS+4 served medium rare, gruyere cheese, truffle paste, crispy pancetta, truffle potato millefoglie, broccolini, beef jus			65
Ⓢ COSTATA DI BISTECCA 400gms Brooklyn Valley rib eye MBS3+, roasted root vegetables, truss cherry tomatoes, salsa verde			85

## CONTORNI

Ⓢ FRIES aioli	14	Ⓢ VEGETABLES garlic, butter, e.v.o.o	15
Ⓢ ROAST POTATOES garlic, sea salt, olive oil	15	Ⓢ 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, vincotto	18
Ⓢ PANZANELLA roma tomatoes, cucumber, crunchy homestyle bread, spanish onion, basil, garlic, olive oil & balsamic vinegar (gf no bread)	18		

## DESSERT

Ⓞ PANNACOTTA pistacchio, orange blossom syrup, meringue shards	19
STICKY FIG PUDDING fig & walnut pudding, sweet sherry caramel, vanilla gelato	19
TIRAMISU mascarpone cream, coffee & savoiardi biscuit	18
MILLEFOGLIE layered puff pastry, mascarpone, strawberry compote, seasonal berries, lemon curd	21
DI MELE caramelised cinnamon apple almond crumble, anglaise, vanilla bean gelato	21
DELIZIA AL CIOCCOLATO dark chocolate delice, hazelnut crust, salted caramel, white chocolate mirror glaze	20
Ⓞ 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.9 d.15

## COFFEE & TEA

ESPRESSO, PICCOLO, MACCHIATO	6
CAPPUCCINO, FLAT WHITE, LONG BLACK, LATTE	7
LMDT TEA - ENGLISH BREAKFAST, EARL GREY, GREEN, PEPPERMINT, CHAMOMILE	6

## CHILDREN'S MENU

SPAGHETTI POMODORO tomato sugo	22
SPAGHETTI BOLOGNESE beef bolognese, parmesan, tomato sugo	24
RIGATONI PESTO house made basil & pine nut pesto	24
PESCE N CHIPS battered fish, chips, lemon & aioli	26
POLLO COTOLETTA chicken schnitzel & chips	26

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