

# Entrata

## TWO COURSES | ENTRÉE & MAIN \$65PP

### STUZZICHINI

GF SYDNEY ROCK OYSTERS natural, prosecco raspberry vinaigrette	6 ea	PANE campana rolls (2), pepe saya cultured butter	7.50
GF OLIVES marinated mixed olives	12	GF PROSCIUTTO san daniele	15
V CROQUETTES cacio e pepe, truffle aioli (2)	13	GF SALAME piccante	14

### ENTRÉE

CARPACCIO DI MANZO wagyu beef MBS9+, truffle mustard, rocket, shaved parmesan, lemon oil	34
GF TARTARE DI TONNO yellowfin tuna tartare, olives, stracciatella, artichoke heart, cucumber, capers, chilli	32
BURRATA cherry tomatoes, basil, balsamic reduction, basil oil, crostini (GF bread available)	28
CALAMARI lightly fried, salt & pepper calamari, lemon, aioli	28
LOBSTER GRATINATA WA rock lobster oven baked with béchamel and chives, topped with a lemon zest crumb and tomato concasse   Additional \$30	

### MAIN

MAFALDINE AL RAGÙ D'AGNELLO mafaldine pasta with lamb ragu, tomato sugo, chianti wine, pecorino fondue	48
PANSOTTI house made pasta filled with butternut pumpkin, chestnut & ricotta, burnt butter & sage sauce, pine nuts, chestnut cream	46
SPAGHETTI MARINARA prawns, mussels, calamari, chilli, tomato sugo	48
GF PESCE seared barramundi, cauliflower creme, broccolini, parsley potatoes	49
GF POLLO SALTIMBOCCA chicken fillet filled with prosciutto & sage, dutch carrots, parsley potatoes, broccoli, white wine & butter sauce	48
GF GUANCIA DI VITELLO slow cooked black angus beef cheeks, root vegetables, parsnip creme, potato crisp, red wine jus	52
BUTCHERS CUT OF THE DAY	MP
LINGUINE ALLA' ARAGOSTA W.A rock lobster, cherry tomato, lobster butter bisque, chilli, citrus almond pesto   Additional \$35	

Gluten Free Pasta Available

### CONTORNI

V GF ROAST POTATOES garlic, sea salt, olive oil	15	V FRIES aioli	14
V GF SEASONAL VEGETABLES garlic, butter	15	V GF INSALATA MISTA mixed leaf salad, olive oil, balsamic vinegar	14
V GF RUCOLA rocket, candied walnuts, orange, pickled golden beetroot, fennel, pecorino, citrus dressing, vincotto	18	V PANZANELLA roma tomatoes, cucumber, crunchy homestyle bread, spanish onion, basil, garlic, olive oil & balsamic vinegar (gf no bread)	18
GF BROCCOLINI charred broccolini, salsa verde, parmesan	18		

Tuesday–Friday evenings only | Priced per person and must be ordered by the entire table

All credit and debit card transactions incur a 0.9% processing fee | No split bills

Not available with other offers, public holidays or special event nights | Menu subject to availability.

## ANTIPASTI

GRATINATA oven baked slipper lobster meat with béchamel and chives topped with a lemon zest crumb and tomato concasse (2)	34
☞ GAMBERI chargrilled QLD jumbo prawns, olive oil, oregano, chilli, garlic	52
INVOLTINI DI VITELLO breaded veal rolls filled with provolone & pancetta, roasted capsicum fondue, wilted radicchio	32

## PASTA

CAPPELLACCI house made pasta filled with braised beef cheeks in a marsala, parmigiano, basil & zucchini sugo, parmigiano foam, nduja oil, crispy zucchini flower	E 38 I M 48
TROFIE AL PESTO CON TONNO house marinated tuna, sicilian pesto of tomato, almond, basil & pecorino, ricotta salata	44
SPAGHETTI VONGOLE vongole, butter & prawn bisque, garlic, parsley, chilli, bottarga	52
LINGUINE ALL' ARAGOSTA W.A rock lobster, cherry tomato, lobster butter bisque, chilli, citrus almond pesto	95
SPAGHETTI PESCATORE QLD jumbo prawns, blue swimmer crab meat, clams, calamari, white wine, chilli, seafood saffron bisque	95

## SECONDI

PESCE DEL GIORNO fish of the day, ask waitstaff for details	MP
COTOLETTA D'AGNELLO lamb cutlets served medium rare, pistachio crust, zucchini, olives & celery caponata, smoked eggplant, parsley potatoes, red wine reduction	52
☞ ANATRA confit duck maryland, broccolini, honey balsamic glaze, dutch carrots, apricot gel, truss cherry tomatoes, cherry infused duck jus	51
☞ 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
☞ BISTECCA FOR TWO selected chef cut of the day (subject to availability)	MP
SEAFOOD PLATTER W.A rock lobster (half), QLD jumbo prawns, sydney rock oysters, barramundi pan grilled, slipper lobster gratin, fried calamari, fries & aioli	145

## CHILDREN'S MENU

SPAGHETTI POMODORO	house made tomato sugo	21
SPAGHETTI BOLOGNESE	beef bolognese, parmesan, tomato sugo	24
RIGATONI PESTO	basil & pine nut pesto	22
POLLO COTOLETTA	chicken schnitzel & chips	24
PESCE & CHIPS	battered fish & chips	24
GELATO OR SORBET	assorted flavours	single \$9   double \$15

## DOLCE

TIRAMISÙ	mascarpone cream, coffee, amaretto, 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, choice of liqueur (Frangelico or Baileys)	19
☞ GF, DF, VEGAN DESSERT	chef selection	21

## DESSERT COCKTAILS

ENTRATA'S ESPRESSO MARTINI	house made vanilla infused vodka, kahlua, espresso coffee	24
BUTTERSCOTCH MARTINI	butterscotch liquor, vanilla vodka, baileys, cream & cinnamon	23
THE TIRAMISU	amaretto, liquor 43, cream, frangelico, espresso	24

## DESSERT WINE

2022	TORREVENTO, DULCIS IN FUNDO, MOSCATO DI TRANI, DOC - Puglia, Italy	16
2022	PELLEGRINO, PASSITO DI PANTELLERIA, DOC - Sicilia, Italy	17
2021	POMELE ROSSO, ALEATICO, IGP - Lazio, Italy	19
2021	CAMPAGNOLA, RECIOTO DELLA VALPOLICELLA, DOCG - Veneto, Italy	20
2022	PLANETA, MOSCATO DI NOTO, DOC - Sicilia, Italy	23
2018	PIEROPAN, RECIOTO DI SOAVE, LE COLOMBARE, DOCG - Veneto, Italy	30
2022	DONNAFUGATA, BEN RYE, PASSITO, DOC - Sicilia, Italy	40

## TEA & COFFEE

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