



Entrees

Classic bruschetta with tomato, mozzarella and fresh basil **V**

\$6 per slice

Pan seared scallops with pumpkin puree and caramelized pear **GF**

\$19

Raw fish of the day, lemon zest, candied capers, olive dust **V, GF**

\$19

Saffron and mozzarella stuffed arancini, herb aioli **V**

\$9 (3 pieces)

House made bread served with extra virgin olive oil **V**

\$3 pp

Pastas - all made in house

Risotto with asparagus and thyme (allow 20 minutes) **V**

\$19

Tagliolini pasta, tomato sauce, basil and parmesan **V**

\$19

Gnocchi, with prawns and calamari

\$22

Tagliatelle with a classic bolognese sauce

\$21

Ravioli stuffed with osso buco with a saffron sauce and snow peas

\$22



Mains

Grilled lamb chops with cherry tomatoes, zucchini and lemon zest **GF**

\$32

Braised pork belly with roasted fennel, rhubarb marmalade and fresh apple **GF**

\$32

Pan fried snapper with peas, pancetta and salmoriglio salsa **GF**

\$32

Twice cooked beef ribs, heirloom tomato salad and zucchini **GF**

\$32

Confit chicken maryland, corn puree, roasted carrots, marsala jus **GF**

\$29

Sirloin steak, roasted vegetables, beef jus **GF**

\$34

Extra Sides

Rocket salad **V**

\$3

Mashed potato **V**

\$3

Roast potatoes with rosemary and garlic **V**

\$3



Desserts

Vanilla pannacotta, with seasonal berries, mint and almond **GF**
(choice of ice-cream: vanilla, chocolate or mango sorbet)

\$8

Tiramisu in a glass

\$9

Lemon delicious, with cream and fresh berries
(choice of ice-cream: vanilla, chocolate or mango sorbet)

\$8

Chocolate mousse, strawberries, basil
(choice of ice-cream: vanilla, chocolate or mango sorbet)

\$8

Affogato, - vanilla ice cream, espresso and liqueur **GF**
(Cointreau/Frangelico)

\$14