



DINING

ENTREES

ANTIPASTI \$28

Prosciutto, bresaola, buffalo mozzarella, pickled vegetables

VEGETARIAN ANTIPASTI \$24

Pickled vegetables, grilled zucchini, eggplant, pumpkin, artichoke, buffalo mozzarella **V**

CAPRESE \$19

Buffalo mozzarella, Roma tomatoes, basil, balsamic vinegar and olive oil **V**

ARANCINI BALLS \$13

Three rice balls with sundried tomato, cheese and fresh basil **V**

AUBERGINE FINGERS \$11

Panko and parmesan crumbed eggplant chips served with aioli **V**

PRIMI PIATTI

All pasta and sauces are made in house

Gnocchi ai quattro formaggi **V** \$25

Linguine vongole with cherry tomatoes and wild rocket \$28

Traditional Spaghetti Bolognese \$25

Spaghetti al pomodoro **V** \$22

Spaghetti alla puttanesca \$25

Spaghetti all'arrabbiata **V** \$22

SECONDI PIATTI

CALAMARI \$27

Lemon pepper and semolina dusted, served with rocket and parmesan salad and chilli tartar sauce

GRILLED SALMON \$42

Fresh Salmon lightly char grilled and drizzled with lemon, accompanied by a side of crunchy sweet potato wedges

LAMB RAGU \$37

A hearty lamb ragu, slowly braised to melt in your mouth, placed on top of homemade pappardelle; the perfect dish for a winter evening.

ORGANIC SPATCHCOCK \$36

Served with caponata vegetables and slow cooked potatoes

350G T-BONE STEAK \$58

Served with root vegetables

SIDES \$9

Rocket salad with shaved parmesan **V**

Roasted potatoes with truffle oil and parmesan **V**

Chips served with garlic aioli and tomato sauce **V**

Broccoli with olive oil and roasted almond flakes **VG V**

DESSERTS

TIRAMISU \$12

PANNA COTTA \$16

CREPES \$15

With berry coulis and vanilla ice cream

GELATI & SORBET \$11

Three scoops of your choice: Vanilla, Chocolate, Strawberry, Mint Chocolate Chip, Lemon, Orange, Strawberry **VG**

V Vegetarian **VG** Vegan