



Mains

Pesce Del Giorno - fresh fish of the day - MP

Cozze - chilli mussels in napoletana sauce - 28

Gamberi aglio e olio - tiger prawns, garlic, chilli, spinach & mash - 42

Misto Fritto - lightly seasoned prawns, scallops, fish, calamari with salad & aioli - 39

Anatra Arrosto - double cooked ½ duck in honey & pear sauce with mash - 40

Polleto alla Diavola - spatchcock chargrilled, rosemary, sweet potato, broccolini, lemon infused olive oil - 38

Agnello - duo of lamb, french cutlet & woodfired lamb rump, roast potatoes, sicilian capsicum & pomegranate molasses jus - 42

Bistecca - beef rib eye chargrilled with Italian roasted potatoes, green peppercorn sauce - 46

Cotiletto di Maiale - pork loin parmesan & panko crumbed, creamy mash, garlic green beans & apple brandy puree - 39

Scallopini al funghi - medaillons of beef, white wine & mushroom & potato rosti- 37

A bit on the side?

Insalata di Ruccola - rocket, pear, parmesan & balsamic glaze - 12

Piselli Pancetta - peas, pancetta, onion & egg - 12

Verdura Mista - steam green vegetables, lemon infused olive oil - 12

Zucca al Miele - honey roasted pumpkin - 12

Patate Fritti - bowl of chips - 10, aioli - 1, tomato sauce - 1

