### A LA CARTE MENU

### **TO SHARE**

Garlic Bread with Mozzarella	\$10
House-made Chicken Liver Pâté with Grilled Bread	\$14
Chargrilled Cacciatore Sausage, Marinated Olives and Grilled Baguette	\$14
Arancini – Arborio Rice, Mushrooms & Oregano, Mozzarella and Parmesan (v)	\$14
Bruschetta, Basil, Red Onion, Tomato and Fetta (v/gf available)	\$14
Tasting Board for 2 – Cured Meats, House-made Pâté, Olives, Arancini, Pickled Vegetables & Grilled Bread	\$38

## **ENTREES AND MAINS**

Chicken Caesar Salad – Cos Lettuce, Anchovies, Parmesan Cheese, Garlic Croutons, Crispy Bacon & a Soft Poached Egg	\$24	
Penne Pasta with Chicken, Mushrooms, and Spinach in a Creamy Garlic sauce topped with Parmesan	\$19	\$29
Linguine with clams and chilli, olive oil	\$19	\$29
Sizzling Garlic Prawns with fresh Bread (available with Chilli)	\$22	\$38
Chargrilled Beef Fillet, Horseradish Gratin Potatoes, Baby Carrots and a Red Wine Jus	\$42	
Oven-baked Chicken Breast topped with Brie and served with Pumpkin Puree & Seasonal Greens	\$34	
Traditional Duck a l'Orange with Braised Red Cabbage, Roasted Carrots, Greens, jus	\$38	
Grilled Barramundi with Mango & Crispy Shallot Salad & Aioli	\$38	
Mediterranean Moussaka – layers of Chargrilled Eggplant and Zucchini with Béchamel, Napoli Sauce and Rocket (v)	\$29	

### **SIDES**

Shoe String Fries with aioli	\$12
Buttered Seasonal Vegetables (v)	\$12
Tomato Salad – tomato, onion, cucumber, mesculin (v)	\$12
Pear and Walnut Salad with blue cheese, beetroot, red onion, Balsamic vinaigrette and beetroot reduction – (v)	\$12
Duck fat Potatoes	\$12

# KIDS (UNDER 12) -\$12

Fish & Chips with Salad

Penne Bolognaise

Cheeseburger, Chips & Salad

#### DESSERT -\$14

Tiramisu, Coffee Syrup, Finger Biscuits & Mascarpone

Honey & Cointreau Crème Brulee (GF)

Sticky Date Pudding with Butterscotch Sauce & Vanilla Bean Ice-cream

Bread & Butter Pudding with Vanilla Bean Ice-cream

Creamy Limoncello Ice-cream served in a "yours to keep" Champagne flute