

ANTIPASTI

Trota – smoked rainbow trout, watercress, pear, pickled red onion, almonds \$24

Gamberi – Australian prawns in a pot of chilli, garlic & napolitana sauce \$26

Calamari – calamari lightly floured & fried, lemon & aioli \$23

Fiori – zucchini flowers filled with spinach & ricotta, lightly floured & fried \$22

Spaghettoni – spaghettoni, blue swimmer crab meat, cherry tomato, chilli \$26 / \$34

Gnocchi – pan fried gnocchi, spicy Calabrese salami, spinach & pancetta \$26 / \$34

SECONDI

Scampi – butterflied & baked with a lemon, butter & garlic sauce \$39 / \$62

Pesce – barramundi fillet, mash potato & a lemon, butter sauce \$36

Vitello Limone – veal scaloppine & potato in a lemon, caper & leek sauce \$38

Vitello Puttanesca – veal scaloppine, chilli, capers, olives, anchovies & tomato \$38

Vitello Impanato – crumbed veal cutlet topped with rocket & parmesan cheese \$38

Anatra – twice cooked duck leg, red cabbage, watercress, jus \$36

CONTORNI

fries with rosemary & garlic salt \$11

peas, pancetta & onion \$11

roast potatoes with caramelised onion \$11

salad of witlof, mesclun lettuce, tomatoes, Spanish onion, mozzarella \$18

DOLCI

Crostata – short crust lime curd tart served with coconut gelato \$16

Semi Freddo – housemade semifreddo with Frangelico & hazelnut \$16

Torta – warm chocolate & hazelnut brownie with hazelnut gelato \$16

Rhubarb – poached rhubarb, vanilla bean gelato, almond short crust crumbs, mint \$16

Crespelle – crepes in an orange & grand Marnier sauce served with vanilla gelato \$21

Gelato – coconut, passionfruit, cassata, hazelnut, black sambucca, Turkish delight,
mango sorbet, blood orange sorbet, lemon sorbet

1 scoop \$6, 2 scoops \$11, 3 scoops \$15

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