

MINI SERVES (STUZZICHINI)

Marinated Olives served with bread and goat cheese	\$15
Bread Basket	\$5
Garlic Bread	\$9
Soup of the Day	\$18
Tomato Bruschetta (3 pc)	\$15
Hot Italian Cacciatore Sausage <i>Served with fetta, olives and char-grilled ciabatta bread</i>	\$22
Antipasto Misto (2 or 4)	\$40/\$80
Prawn and Avocado Salad <i>Fiori di latte and smoked salmon</i>	\$37
Fritto Misto <i>Prawns, calamari and scallops dusted with flour and lightly fried</i>	\$30
Trio of 2 Seared Scallops, 2 Grilled Prawns and Battered Whiting <i>Served on a celeriac puree with crispy pancetta, pistachio dust and asparagus</i>	\$37

Please kindly note that our Chefs take the utmost care while preparing foods to cater for dietary requirements. However our kitchen does contain/use the allergens of peanuts, tree nuts, seafood, soy, milk (and other dairy), egg, sesame, wheat (gluten) and other allergens. We cannot guarantee that any of our products are 100% allergen free.

Please note, no split billing & Credit card charges apply for all payments by credit card

MENU	MAIN COURSE
Gnocchi Di Patate	\$33
<i>House made gnocchi tossed through a light cherry tomato and basil sauce with parmesan</i>	
Fettuccine Norma	\$32
<i>Fettuccine with fresh tomato sugo served with eggplant and caprino cheese</i>	
Duck Ravioli	\$40
<i>Creamy porcini mushroom sauce</i>	
Risotto	\$37
<i>Prawn, scallop, calamari, mussel, flavoured with tomato and a hint of chilli</i>	
Pesce Del Giorno (Fish of the day)	\$43
<i>Served with seasonal vegetables</i>	
Beer Battered Whiting	\$39
<i>Served with fries and homemade aioli</i>	
Seafood Platter	\$74
<i>Grilled mixed jewels of the sea, calamari fritto</i>	
<i>Served with Fries and Salad For One Person</i>	
Guazzetto Di Pesce	\$42
<i>Medley of seafood, served in a light tomato seafood sauce</i>	
Fillet of Beef (MSA graded)	\$48
<i>Seasonal vegetables and red wine jus</i>	<i>220 Grams</i>
Chicken Marco Polo	\$40
<i>With a soy and chilli sauce served with seasonal vegetables</i>	

SIDE DISHES

Fries, rosemary and lemon salt with aioli - \$9

Pear, walnut, pecorino and roquette salad - \$16/\$24

Broccoli with pancetta, vinaigrette, sultanas and toasted almonds - \$24