

**MINI SERVES (STUZZICHINI)**

<b>Marinated Olives</b>	<b>\$6</b>
<b>Bread Basket</b>	<b>\$5</b>
<b>Garlic Bread</b>	<b>\$9</b>
<b>Soup of the Day</b>	<b>\$14</b>
<b>Natural Oysters</b>	<b>\$4 each</b>
<b>Russian Oysters (Minimum 6)</b> Flambeed with vodka, bacon, cream, red caviar and bread crumbs	<b>\$5 each</b>
<b>Tomato Bruschetta (3 pc)</b>	<b>\$12</b>
<b>Avocado and Smoked Salmon Bruschetta (3 pc)</b>	<b>\$18</b>
<b>Hot Italian Cacciatore Sausage</b> Served with fetta, olives and char-grilled ciabatta bread	<b>\$18</b>
<b>Antipasto Misto (2 or 4)</b>	<b>\$30/\$60</b>
<b>Prawn and Avocado Salad</b> Buffalo Mozzarella and Smoked Salmon	<b>\$35</b>
<b>Fritto Misto</b> Prawns, calamari and scallops dusted with flour and lightly fried	<b>\$25</b>
<b>Trio of 2 Seared Scallops, 2 Grilled Prawns and Battered Whiting</b> Served on a celeriac puree with crispy pancetta, pistachio dust and asparagus	<b>\$33</b>

**MENU****MAIN COURSE****Gnocchi Di Patate**

House made gnocchi tossed through a light cherry tomato and basil sauce with parmesan

**\$30****Fettuccine Norma**

House made fettuccine with fresh tomato sugo served with eggplant and caprino cheese

**\$29****Rigatoni**

Rigatoni with slow braised oxtail ragu and chickpeas

**\$32****Ravioli Di Anatra**

Filled with duck meat, cream and mushroom sauce

**\$35****Risotto Allo Zafferano**

Prawn, scallops and calamari risotto flavoured with saffron and garnished with mussels

**\$34****Pesce Del Giorno (Fillet of Barramundi)**

Panzanella salad, sugar snap peas, heirloom carrots, salsa verde

**\$38****Beer Battered Whiting**

Chips, mesculin salad and homemade aioli

**\$35****Seafood Platter**

Mixed jewels of sea grilled, served with fries and salad

**\$55***\$100 for two***Guazzetto Di Pesce**

Medley of seafood, served in a light tomato seafood sauce

**\$39****Fillet of Beef (MSA graded)**

Gratinated potatoes, broccoli, forest mushrooms with a marsala jus

**\$42***220 Grams***Spatchcock Chicken Marco Polo Style**

With a soy and chilli sauce

Gratinated potatoes and seasonal vegetables

**\$38****SIDE DISHES**

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

Pear, walnut, pecorino and roquette salad - \$13/\$19.5

Broccoli with pancetta, lemon vinaigrette, sultanas and toasted almonds - \$18