

# DOLCI

Chocolate fondant - coconut gelato, raspberry coulis, fairy floss / \$17

Tiramisu - savoiardi biscuits, espresso coffee, mascarpone / \$16

Torta della Nonna - shortcrust pastry, ricotta, lemon, pine nuts, coulis, lemon sorbet / \$17

Mini Churros-chocolate spoil, strawberry, roast almond gelato / \$16

Gelato / 1 scoop \$5 / 2 scoops \$9 / 3 scoops \$12

vanilla, chocolate, roast almond, salted pistachio, coconut, lemon, passionfruit, wild berry, amarena

# KIDS MENU

includes a soft drink / \$17

Cheeseburger - chips, tomato sauce

Penne pasta - Napoli sauce, parmesan (v)

Fish & chips - tomato sauce

Chicken nuggets (6pcs) - chips, tomato sauce

Leaf salad - heirloom cherry tomato, lemon dressing (v, gf)

Mini pizza & chips - ham & pineapple or margherita

RESTAURANT  
TWO14

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ROOM SERVICE MENU  
AUTUMN & WINTER 2023

15% Surcharge applies on public holidays

DECO  
HOTEL

## ANTIPASTI - SHARING

Stone baked focaccia bread - ricotta, truffle, grilled mortadella, pistachio pesto / \$17

Costolette di maiale - slow cooked pork ribs, roasted capsicum, nduja mayo, caramelized shallot / \$22

Spicy Arancini - spicy olives, taleggio cheese, aioli (v) / \$18

Fritto Misto - loligo squid, prawn, aioli, lemon (df, gf) / \$23

## L'ARTE DELLA PASTA

Spaghetti Puttanesca - slow cooked Napoli sugo, olives, heirloom cherry tomato, anchovies, baby capers, white wine, goat cheese / \$25

Mezze al ragu di agnello - half rigatoni, slow cooked lamb shoulder, white wine, shaved pecorino "unico sardo" / \$28

House made squid ink fettucine - king prawns, zucchini, nduja, heirloom cherry tomato, spicy pangrattato / \$37

Pappardelle ai Funghi - silky ribbon pasta, seasonal mushrooms, white wine, porcini butter, reggiano (v) / \$27

Gluten Free Pasta available at extra \$4 per portion

# MAINS

- 250g Sirloin MBS2+ - rocket, heirloom cherry tomato, reggiano, aged balsamic, caramelized shallot (gf, df) / \$49
- Fish of the Day - cauliflower purée, seasonal greens, salsa verde, lemon (gf, df) / \$40
- Lamb Cutlets - cherry tomato, roast potatoes, red wine jus (gf) / \$55
- Winter Salad - roast Japanese pumpkin, organic black rice, broccolini, cauliflower, roast almond flakes, lemon dressing (vg) (gf) (df) / \$26  
Add Goat's cheese +\$4

# CLASSICI

- Beef burger - rocket, heirloom tomato, caramelised onion, cheddar, aioli & smoked BBQ sauce, chips / \$28
- Chicken schnitzel - chicken breast fillet, white panko, slaw salad, chips, gravy or peppercorn sauce / \$28
- Chicken Parmigiana - chicken breast fillet, white panko, buffalo mozzarella, prosciutto, napoli sauce, chips or salad / \$32
- Chicken Parmigiana alla diavola (spicy) - chicken breast fillet, buffalo mozzarella, nduja, cacciatore salami, napoli sugo, spicy olives, chips or salad / \$35
- Fish & Chips - beer battered hoki fillets, chips, salad, aioli, lemon / \$28

# CONTORNI - SIDES & SAUCES

- Broccolini - roasted almonds, garlic & chilli oil (v, gf) / \$12
- Roast potatoes - garlic, rosemary (v) / \$12
- Radicchio & fennel salad - gorgonzola, orange segments, vinaigrette (v) / \$12
- Caprese salad - buffalo mozzarella, heirloom tomato, basil oil (v) / \$12
- Fries - aioli, tomato sauce (v) / \$8
- Gravy/Peppercorn/Aged Balsamic/Red Wine Jus/Sage & Rosemary Butter / \$3