

RESTAURANT  
**TWO14**

2 P M - 9 P M

## ANTIPASTI - SHARING

Stone baked focaccia bread - ricotta, truffle, grilled mortadella, pistachio pesto / \$15

Spicy Arancini - spicy olives, taleggio cheese, aioli (v) / \$16

Fritto Misto - loligo squid, prawn, aioli, lemon (df, gf) / \$21

A Bite to Share - focaccia, 2 arancini, fries, sauce / \$25  
Add 1 Arancino / \$5

Fries - aioli, tomato sauce (v) / \$8

## CLASSICI

Beef burger - rocket, heirloom tomato, caramelised onion,  
cheddar, aioli & smoked BBQ sauce, chips / \$26

Chicken schnitzel - chicken breast fillet, white panko, slaw  
salad, chips, gravy or peppercorn sauce / \$26

Fish & Chips - beer battered hoki fillets, chips, salad, aioli, lemon / \$26

250g Sirloin MBS2+ - rocket, heirloom cherry tomato, reggiano,  
aged balsamic, caramelized shallot (gf, df) / \$47

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

Winter Salad - roast Japanese pumpkin, organic black rice, broccolini, cauliflower,  
roast almond flakes, lemon dressing (vg) (gf) (df) / \$24  
Add Goat's cheese +\$4

BAR  
MENU

DECO  
HOTEL

15% Surcharge applies on public holidays

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**FORMAGGI -  
CHEESES**

**One \$7 / Two \$13 / Three \$18 / Four \$23**

Gorgonzola Dolce - soft white cheese  
with greenish blue mould - cow's milk

Parmigiano Reggiano - hard granular  
cheese, aged for 14months - cow's milk

Mozzarella di bufala - creamy  
white cheese - Buffalo milk

Taleggio - semi soft, washed rind - cow's milk

Truffle pecorino - rich and nutty  
encased in truffle - sheeps milk

**SALUMI -  
CURED MEAT**

**One \$7 / Two \$13 / Three \$18 / Four \$23**

Prosciutto San Daniele -  
salty and sweet cured pork

Cacciatore Salami -  
classic italian pork salami

Mortadella -  
smoked italian pork sausage  
flavoured with black pepper

Pancetta affumicata -  
semi dried and cold smoked pork belly

**The Italian Platter for one - \$16**

Your selection of one cheese and one meat served  
with fruit, local honey, marinated olives and stone baked focaccia

**The Italian Platter for two - \$30**

Your selection of two cheeses and two meats served  
with fruit, local honey, marinated olives and stone baked focaccia

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**DECO  
HOTEL**