

DOLCI

Chocolate fondant - coconut gelato, raspberry coulis, fairy floss / \$15

Tiramisu - savoiardi biscuits, espresso coffee, mascarpone / \$14

Torta della Nonna - shortcrust pastry, ricotta, lemon, pine nuts, coulis, lemon sorbet / \$15

Hazelnut Millefoglie - hazelnut chantilly, amarena gelato, strawberry fairy floss / \$15

Affogato - amaretti biscuit, vanilla gelato, choice of liqueur / \$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 / \$15

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

DECO
HOTEL

ANTIPASTI - SHARING

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

Costolette di maiale -slow cooked pork ribs, roasted capsicum, nduja mayo, caramelized shallot / \$20

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

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

Wine suggestion: Corte Giara, Pinot Grigio, Veneto, IT Gl: \$14 Bottle: \$60

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

Wine suggestion: Santa Cristina, Chianti Classico, Tuscany, IT Gl: \$16 Bottle: \$69

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

Wine suggestion: Pala, 'Soprasole' Vermentino, Sardinia, IT Gl: \$16 Bottle: \$68

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

Gluten Free Pasta available at extra \$4 per portion

15% Surcharge applies on public holidays

MAINS

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

Wine suggestion: Nick O'Leary Shiraz, Canberra District Gls:\$14 Bottle: \$62

Fish of the Day - cauliflower purée, seasonal greens, salsa verde, lemon (gf, df) / \$MP

Lamb Rack - cherry tomato, roast potatoes, red wine jus (gf) / \$55

Wine suggestion: Allegrini, Valpolicella Classico, Veneto, IT Gls:\$17 Bottle: \$72

Bistecca alla Fiorentina (For 2) - 500g T-Bone, king brown mushrooms,
sage & rosemary butter, peppercorn sauce (gf) / \$65

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

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

Chicken Parmigiana - chicken breast fillet, buffalo mozzarella, prosciutto, napoli sauce,
chips or salad / \$30

Chicken Parmigiana alla diavola (spicy) - chicken breast fillet, buffalo mozzarella,
nduja, cacciatore salami, napoli sauce, spicy olives, chips or salad / \$33

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

CONTORNI - SIDES

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