

RESTAURANT  
**TWO14**

## ANTIPASTI - SHARING

- Eggplant & Zucchini Bruschetta - burrata, basil oil (v) / \$14  
Arancini - cauliflower, tallegio, asparagus, lemon aioli, parmesan (v) / \$13  
Calamari - aioli, lemon (gf) (df) / \$16  
Olives (gf) (v) / \$8

## MAINS

- Spaghetti - napoli sauce, parmesan (v) / \$25  
Gnocchi - napoli sauce, burrata, chilli focaccia bread (v) / \$26  
250g Sirloin MBS2+ - roast potatoes, rocket, parmesan, red wine jus / \$45  
Beef burger - rocket, tomato, caramelised onion, cheese, cornichons, aioli, chips / \$22  
Parmesan & herb crumb chicken schnitzel - slaw, chips, gravy / \$26

## CONTORNI - SIDES

- Broccolini - garlic & chilli oil, roast almonds / \$12  
Roast potatoes - garlic, rosemary / \$11  
Fries / \$8  
Rocket & fennel salad - gorgonzola, orange vinaigrette / \$12

BAR MENU

DECO  
HOTEL

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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

Tallegio - 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 bake focaccia

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

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

**B A R M E N U**

**DECO  
HOTEL**