

DOLCI

White chocolate tiramisu + coffee + mascarpone / \$12

Pistachio semifreddo + strawberries + pistachio fairy floss + meringue / \$12

Chocolate fondant + roast almond ice cream + cherry sauce / \$12

Passionfruit tart + lemon curd sauce + hazelnut praline / \$12

Chocolate churros + salted pistachio nut ice cream + chocolate soil / \$12

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

Cheese board + fresh and dried fruits + lavosh + grissini / \$25

KIDS MENU

includes kids pack & juice / \$15

Crumbed schnitzel + fries

Cheeseburger + fries

Penne pasta + Napoli sauce

Kids chop salad + cos lettuces + avocado + corn + cucumber + tomato + grilled chicken

Kids ice cream (vanilla or chocolate) / \$5

RESTAURANT
TWO14

DECO
HOTEL

DECO
HOTEL

SMALL PLATES

- Rosemary + roasted garlic focaccia + olive oil + aged balsamic / \$8
- Portobello mushroom chips + truffle aioli + fried sage / \$12
- Arancini + taleggio + cauliflower / \$12
- Bruschetta + stracciatella + tomatoes + basil oil / \$10
- Pork + fennel Salsiccia roll + sugo ketchup / \$15
- Calamari fritti + chilli salt + preserved lemon aioli / \$16
- Potato + nduja croquettes + roasted pepper relish / \$12
- Bresaola + shaved asparagus + radishes + truffle pecorino / \$16
- Mussels + cherry tomato + fennel + white wine + oregano / \$18

SALTED & CURED

One \$7 / Two \$13 / Three \$18

- Prosciutto di Parma
- Nduja salami
- Bresaola
- Smoked Mortadella
- Finocchiona Salami

CHEESE

One \$12 / Two \$19 / Three \$24

- Gorgonzola Dolce
- Parmigiano Reggiano
- Mozzarella di bufala
- Stracciatella
- Goats Cheese
- Aged Cheddar

MEDIUM PLATES

- Farro + cauliflower + asparagus + feta + almond salad / \$20
- Cured Salmon + wild rocket + shaved fennel + beetroot + radish / \$20
- Lamb + pistachio polpette + smoked eggplant + peppers / \$22
- Mussels + cherry tomato + fennel + white wine + oregano / \$29
- Bucatini all'Amatriciana + gaunciale + pecorino / \$20
- Pappardelle + wild mushrooms + kale + Parmesan / \$22
- Potato Gnocchi + pumpkin + pine nuts + goats cheese + sage butter / \$22

BIGGER PLATES

- Steak tagliata + rocket + eshallots + pink pepper + Parmesan + fried potatoes / \$35
- Snapper fillets aqua pazza + tomato + garlic + basil + chilli + broccolini / \$33
- Grilled marinated lamb spidini skewers + flatbread + salsa verde + lemon / \$36
- Seafood fritto misto calamari + flat head + prawns + lemon aioli / \$32

CLASSICS

- Chicken schnitzel Parmesan crusted + fries + Italian fennel slaw / \$19
- Chicken Parma + prosciutto + tomato + buffalo mozzarella / \$25
- Beef burger + provolone cheese + pepperonata + rocket / \$20
- Eggplant parmigiana burger + fries / \$19

SIDES

- Simple leaf salad / \$8
- Fries + seasoning / \$8
- Roasted pumpkin + goats curd + sage / \$8
- Broccolini + garlic + toasted almonds / \$12
- Wild rocket + pear + Parmesan salad / \$8
- Fried chat potatoes + sour cream + prosciutto crumble / \$8