

DOLCI

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

Tiramisu - savoiardi biscuits, espresso coffee, mascarpone, white chocolate / \$15

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

Mini Churros - chocolate soil, roasted almond gelato, strawberries / \$13

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, mango, wild berry

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

RESTAURANT
TWO14

DECO
HOTEL

ANTIPASTI - SHARING

- Oven baked focaccia bread - ricotta, mortadella / \$15
- Meatballs - pork and beef meatballs, sugo, pecorino, focaccia / \$20
- Eggplant & Zucchini Bruschetta - burrata, basil oil (v) / \$16
- Spicy Arancini - spicy olives, taleggio cheese, aioli (v) / \$16
- Fritto Misto - loligo squid, prawn, aioli, lemon (df) / \$21

L'ARTE DELLA PASTA

- Spaghetti Napoli - slow cooked Napoli sugo, parmigiano reggiano (v) / \$25
- Ricotta Gnocchi alla Sorrentina - slow cooked Napoli sugo, burrata, chilli, focaccia (v) / \$28
- Blue Swimmer Crab Tagliatelle - zucchini, chilli, cherry tomato, pangrattato / \$30
- Rigatoni all' Amatriciana - twice cooked pork belly, red wine, Napoli sugo, chilli, pecorino / \$27
- Pappardelle ai Funghi - silky ribbon pasta, seasonal mushrooms, white wine, porcini butter, reggiano (v) / \$27
- Risotto del Giorno - chef's risotto of the day (gf) / \$27

GF pasta available +\$4

MAINS

- 250g Sirloin MBS2+ - roast potatoes, rocket salad, red wine jus / \$46
- Crispy skin Murray Cod - parsnip purée, seasonal greens, salsa verde, lemon / \$38
- Porchetta - dutch carrot purée, smoked aubergine, grilled zucchini, cherry sauce / \$35
- Winter Salad - roast Japanese pumpkin, brown rice, green beans, zucchini, baby spinach,
roast pepitas, tamari dressing (vg) (gf) (df) / \$25
Add Goat's cheese +\$4

CLASSICI

- Beef burger - rocket, grilled eggplant, caramelised onion,
buffalo mozzarella, cornichons, aioli, chips / \$26
- Parmesan & herb crumb chicken schnitzel - slaw, chips, gravy / \$26
- Parmesan & herb crumb chicken parma - buffalo mozzarella, prosciutto, napoli sauce,
chips or salad / \$30

CONTORNI - SIDES

- Broccolini - roasted almonds, garlic & chilli oil (v) / \$12
- Roast potatoes - garlic, rosemary / \$11
- Radicchio & fennel salad - gorgonzola, orange segments, vinaigrette (v) / \$12
- Caprese salad - buffalo mozzarella, heirloom tomato, red capsicum purée, basil oil (v) / \$12
- Fries - aioli, tomato sauce / \$8