

## TO START

Cheesy Garlic Focaccia (v) \$8

Portobello mushroom chips with truffle aioli (v) \$12

Cauliflower and taleggio Arancini balls with garlic aioli (v) \$12

Tomato and Stracciatella cheese Bruschetta with aged balsamic vinegar and basil oil (v) \$12

Fried Calamari with chilli salt and aioli (gf) \$16

Chef's Favourites Plate: cauliflower and taleggio arancini balls, portobello mushroom chips and fried calamari with truffle and garlic aioli \$16

## SALAD

Caprese- Tomato, Buffalo mozzarella, fresh oregano with basil pesto oil \$21

Rucola- cherry tomatoes, grated carrots, pears, almonds, shaved parmesan  
with lemon and balsamic vinegar dressing \$20

## PASTA

Spaghetti all 'Amatriciana with guanciale and pecorino cheese \$22

Pappardelle with wild mushrooms, kale and parmesan. (v) \$22

Potato gnocchi with roasted pumpkin, pine nuts, goat cheese and sage butter (v) \$22

Spaghetti Boscaiola with creamy mushroom sauce, crispy bacon and pecorino cheese \$22

## MAIN

Grilled Sirloin (230g) with duck fat potatoes, rocket salad and gravy (gf) \$35

Pork belly with three cheese polenta, poached pear, kale and pomegranate sauce \$32

Grilled lamb skewers with tomato parsley salad, flatbread, salsa verde and minted yoghurt \$37

Pan-fried Barramundi with snow peas, broad bean puree and lemon butter sauce (gf) \$34

Chicken Schnitzel with chips, slaw and gravy \$26

-Make your schnitzel a Parmigiana with Napolitana sauce, prosciutto and Buffalo mozzarella +\$5

## **PIZZA**

Prosciutto ai Funghi- Prosciutto, goat cheese, mushroom, Spanish onion and rocket \$26

Margherita- Cherry tomato, sundried tomato, buffalo mozzarella and fresh basil (v) \$22

## **KIDS MENU**

Kids Schnitzel with chips \$15

Kids Cheeseburger with chips \$15

Kids Margherita Pizza \$15

## **SIDES**

Shoestring Fries \$8

Rocket, pear and Parmesan salad \$9

Broccolini, garlic and toasted almonds \$12

Duck fat chat potatoes \$12

## **DESSERT**

Chocolate fondant with roast almond ice cream and dark cherry sauce \$12

Passionfruit tart with lemon curd and hazelnut praline \$12

White chocolate tiramisu with coffee jelly and mascarpone cream \$12

Chocolate churros with vanilla ice cream and chocolate soil \$13

Espresso affogato with vanilla ice cream and choice of Tia Maria, Frangelico or Baileys \$12

Gelato choices of vanilla, chocolate, wild berry, roasted almond, mango, pistachio, lemon \$12

