

RESTAURANT  
**TWO14**

## ANTIPASTI - SHARING

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

Olives (gf) (v) / \$8

## MAINS

Spaghetti Napoli - slow cooked Napoli sugo, parmigiano reggiano (v) / \$25

Ricotta Gnocchi alla Sorrentina - slow cooked Napoli sugo, burrata, chilli, focaccia (v) / \$28

250g Sirloin MBS2+ - roast potatoes, rocket, parmesan, red wine jus / \$46

Beef burger - rocket, grilled eggplant, caramelised onion,  
buffalo mozzarella, cornichons, aioli, chips / \$26

Parmesan & herb crumb chicken schnitzel - slaw, chips, gravy / \$26

## 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

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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

Taleggio - 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 baked focaccia

The Italian Platter for two - \$30

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

BAR MENU

DECO  
HOTEL