

APPETISERS

Grilled capsicum & tomato bruschetta topped with fresh rocket & fetta.

ENTREE

Strawberry Risotto

Arborio rice pan tossed in a creamy sauce with fresh strawberries, garlic & parmesan cheese and finished with a balsamic glaze and parsley.

Salt & Pepper Squid

Coated in our secret seasoning mix and lightly fried until tender. Served with our homemade lemon aioli & balsamic glaze.

Halloumi Stack

Grilled halloumi stack with grilled capsicums, eggplants, zucchini and topped with fresh basil, olive oil and our balsamic glaze.

Arancini

Truffle, mushrooms & risotto balls served with our homemade aioli and balsamic glaze.

MAIN

Seafood Hotpot

Sauteed prawns, shelled mussels, squid and fish sautéed in garlic with a hint of chilli, a dash of white wine and napolitana sauce and served with Italian bread.

Pollo & Vitello Moda

Tender veal and chicken breast served with kumera mash and topped with a creamy brandy sauce and prawns.

Fish of the Day

Pan seared barramundi served with a lemon butter & caper sauce and mash potatoes.

Three Meat Penne

Al dente penne pasta with bolognese, chorizo and topped with our meatballs.

Salmon Risotto

Arborio rice with smoked salmon, capers, grilled capsicums in a white wine & creamy sauce topped with fresh rocket and parmesan.

Four Cheese Gnocchi

Potato gnocchi with gorgonzola, parmesan, bocconcini, mozzarella cheese and cooked in a creamy sauce.

Lamb Shank

Lamb shank slowly cooked in a red wine jus and served on a bed of creamy potato mash and topped with beetroot chips.

DESSERT

Crème Brulee

A classic rich and creamy custard topped with caramelised sugar.

Tiramisu

Traditional Italian savoiardi biscuits soaked in espresso coffee and Marsala liqueur, layered with an indulgent of soft mascarpone and fresh cream zabaglione.

Panna Cotta

Vanilla bean panna cotta with a berry coulis and fresh strawberries.

Gelato (1 Scoop)

Ask waitstaff for gelato flavours.

Chocolate Mousse

Fluffy chocolate mousse served with cream and chocolate shavings.

3 Course - \$75.00 Appetiser, Main, Dessert

4 Course - \$85.00 Appetiser, Entrée, Main, Dessert

Fully Licensed - BYO Bottled Wine Only (corkage \$9)