



*2 course (entrée/main) \$60*

*3 course (entrée/main/dessert) \$70*

### **Shared Entree**

Sharing antipasto platter of fennel & chilli salami, prosciutto, chickpea dip,  
mixed olives, tomato arancini & aioli

Fried calamari with wild rocket, aioli & lemon (gf,df,nf)

### **Choice of Main**

Pan fried gnocchi, pumpkin, sage, walnuts & parmesan (v,gf)

House made rigatoni alla Norma, eggplant, tomato & parmesan (nf,ef)

House made spaghetti, calamari, mussels, rockling, prawns, white wine, chilli & basil (nf,ef)

House made fettucine, pork & beef bolognese & parmesan (nf,ef)

12hr Slow cooked lamb shoulder, chargrilled broccolini & garlic yoghurt (gf,nf,ef)

Pan fried barramundi, asparagus, zucchini, tomato & olives (gf,nf,ef)

Roast pork belly, apple sauce, fennel salad, mint, chilli & jus gras (gf,nf)

300g Wagyu porterhouse 4+MB, truffle mash & jus (gf,nf,ef) **Add \$15**

### **Sides**

Shoestring fries (v,vg,gf,df,nf)

Mixed leaf salad (v,vg,gf,df,nf)

### **Dessert**

Vanilla panna cotta, strawberries & brown butter crumble (v)

Chocolate mousse, salted caramel, peanuts & vanilla ice cream (v)

Selection of Gelati (v,gf)

Vegan chocolate mousse & strawberries (v,vg,df,ef)

*v vegetarian/vg vegan/gf gluten free/df dairy free/nf nut free/ef egg free.*

*Please notify us of any dietary requirements when ordering*