

Starters

MARINATED OLIVES

citrus garlic and rosemary marinated mixed olives with black sesame grissini

\$9

MOZZARELLA SALAD

vine ripened tomato with buffalo mozzarella, basil, balsamic reduction, olive oil

\$12

TUNA TARTARE

local tuna tartar with citrus fruits, bacon cream, crisp bacon and herbs

\$12

BEEF CARPACCIO

seared beef carpaccio with olive oil, pistou, salad leaves and parmesan

\$12

PORCINI CANNELLONI

porcini cannelloni with sugar cured duck breast, celeriac puree, roasted shallots and candied walnuts

\$14

ANTIPASTI

tasting plate of imported cured meats, seafood, marinated grilled vegetables, bread and dips

\$20

Pasta

POTATO GNOCCHI

gratinated potato gnocchi in gorgonzola sauce with herbs
\$18

PUMPKIN RISOTTO

roast pumpkin risotto with crispy sage and toasted pine nuts
\$18

TAGLIATELLE WITH PRAWN

tagliatelle with prawns, garlic, chili, cherry tomatoes, parsley and olive oil
\$20

LOBSTER RAVIOLI

lobster ravioli on sautéed greens with rosemary bisque sauce and semi dried
cherry tomatoes
\$22

Mains

GRILLED TUNA

grilled local tuna with slow roast vine tomatoes, anchoiade and salad leaves

\$24

FISH

pan fried reef fish on tuscan bread salad with basil, tomato, croutons, red onion and olive oil

\$26

BEEF RIB EYE

grilled beef rib eye with mixed mushroom sauce and soft polenta

\$28

LAMB CUTLETS

grilled lamb cutlets with salsa verde and caponata

\$28

SEAFOOD

grilled mixed seafood with acqua pazza tomato broth & grilled bread

\$28

Desserts

GELATO

ask your waiter for today's homemade selection

\$10

TIRAMISU

marinated tiramisu w/ espresso ice cream, biscotti

\$10

TORTA AL PISTACCHIO

pistacchio, polenta & olive oil torte with honey mascarpone and green apple sorbet

\$10

CHEESES

gorgonzola, ricotta & gouda w/ grilled bread, baby toffee apple, crackers & fig chutney

\$14