



# Restaurant Menu

## APPETIZERS

### Arancini \$14

#### Vegetarian

Served With Mushroom, Black Truffle, Parmesan And Truffle Aioli

### Lemon Pepper Calamari \$14

#### Gluten Free

Crispy Fried Calamari, Lemon-Dressed Rocket, Mayo & Lemon Wedge.

### Bruschetta \$12

#### Vegetarian

Toasted Sourdough, Basil-Infused Tomato & Onion, Feta, Balsamic Glaze.

### Buffalo Cauliflower Bites \$14

#### Vegan

Coated With Spiced Polenta On Coconut Base With Buffalo Sauce

### Grilled Halloumi \$14

#### Vegetarian

Served With Pickled Onion And Olives, Finished With Balsamic Glaze

### Duo Dips \$12

#### Vegetarian

House-Made Capsicum And Hummus Dips Served With Grilled Turkish Bread

### Garlic Bread \$8

House Made Garlic Bread

### Bowl Of Chips \$7

#### Vegetarian

House Chips Served With Tomato Sauce

## From The Sea

### Lemon Pepper Calamari \$30

Honey Lemon Dressed Salad Served With Fries And Dill Caper Mayo

### Barramundi Fillet \$35

#### Gluten Free

Served On House Made Spiced Potato Rosti, Steamed Veg. Finished With Creamy Dill Sauce.

## HOUSE MADE PASTA

### Tortellini Florentine \$27

Bacon, Sun-Dried Tomatoes, Spinach, Parmesan, Mozzarella, Basil & Rose Sauce With Pinenuts

### Tortellini Mushroom \$27

Forest Mix Mushrooms, Cheese, Onion, Garlic And Herbs In A Cream Cheese Sauce Topped With Parmesan

### Gnocchi Smoked Salmon \$28

House Made Gnocchi Infused With Creamy Dill Sauce, Peas And Grilled Asparagus. Topped With Smoked Salmon And Parmesan Cheese

### Gnocchi Gorgonzola \$28

House Made Gnocchi, Pan Fried Bacon With Peas And Asparagus Infused With Creamy Gorgonzola Sauce. Finished With Pecorino.

### Gnocchi Napolitana \$26

#### Vegetarian

House Made Gnocchi Infused With Basil Sugo Sauce, Baked With For Di Latte And Parmesan. Finished With Pecorino.

### Curly Pappardelli Trisimo \$28

Prawn Cooked With Semidried Tomato Bacon, Chilli And Herbs Infused In A Rose Sauce.

### Spaghetti Bolognese \$26

Traditional House-Made Bolognese, Served With Parmesan And Grilled Bread

### Spaghetti Carbonara \$26

Pan-Fried Bacon, Garlic, Cream, Egg Yolk, Herbs And Parmesan

### Spaghetti Nero Di Seppia \$29

House Made Squid Ink-Infused Spaghetti Served With Fresh Calamari, Fresh Clams, Cherry Tomato, Chilli And Herbs

### Spaghetti Chilli Prawn \$28

House Made Spaghetti Served With Herb Infused Prawns, Chilli, And Cherry Tomato. Cooked In Napoli Sauce And Finished With Pecorino

### Spaghetti Pescatore \$35

Calamari, Mussels, prawn, Fish, Chilli, Garlic, Cherry Tomato, Capers, Herbs, Olive oil.

### Lasagne Bolognese \$28

House Made Pasta Sheets, Grated Parmesan In Bolognese Sauce Served With Grilled Bread.

# Restaurant Menu

## FROM THE GRILL

### Chicken Scallopini \$30 Gluten Free

Thinly Sliced Grilled Chicken Sauteed In A Cream Sauce With bacon, Sundried Tomato And Spinach. Served On A Bed Of Mashed Potato And Steamed veg.

### Chicken Parmigiana \$28

Breaded Chicken Served In House-Made Napoli Sauce With Ham, Cheese, Chips And Salad.

### 350G Porterhouse \$40

Grass-fed Steak Served With Roasted Chat Potato And Steamed Vegetables. Your Choice Of Sauce

## SLOW COOK

### Slow Cook Lamb Shank \$36 Gluten Free

Potato Mash, Broccolini, Carrots And Red Wine Jus Garnished With Beetroot Crisp.

### 8 Hours Braised Beef Cheek \$38 Gluten Free

Broccolini, Carrots, Mashed Potato And Sweet Potato Crisp. Finished With Red wine Jus

## RISOTTO

### Chicken Mushroom Risotto \$28 Gluten Free

Grilled Chicken Breast With Mushrooms, Roasted Cashews, Herbs And Creamy Sauce

### Spanish Risoto \$28 Gluten Free

King Prawn, Spanish Chorizo, Sun-Dried Tomato, Spinach, Chilli, Herbs And Rose Sauce

### Seafood Risoto \$35 Gluten Free

Chef Selection Of Seafod, Garlic Butter And Napoli Infused Sauce

### Risotto Primavera \$28 Gluten Free

Roast Vegetable, Garlic, Olives And Spinach In Napoli Sauce

## SALADS

### Falafel Salad \$25 Vegan

Mix Leaf, Tomato, Onion And Cucumber Infused With Green Goddess Served With Fired Pita, Topped With 4 Falafel And Finished With Balsamic Glaze.

### Halloumi Salad \$25 Gluten Free

Rocket, Tomato, Onion, Wild Rice And Brown Rice Served With Half An Avocado And Honey Lemon Dressing, Topped With Grilled Halloumi.

### Greek Salad \$14 Gluten Free & Vegetarian

Mixed Lettuce, Tomato, Onion, Cucumber, Olives, Feta And Honey Dressing.  
Add Chicken For \$8

### Garden Salad \$12 Gluten Free & Vegan

Mixed Leaves, Cherry Tomato, Onion, Cucumber And Lemon Dressing.  
Add Chicken For \$8

## DESSERT

### Chocolate Volcano Lava Cake \$12 Served With Ice-cream

### Flourless Orange Almond Cake \$12 Gluten Free Served With Ice-cream

### Flourless Carrot Cake \$12 Gluten Free Served With Ice-cream

### Sorbet \$12 Served With Raspberry Coulis Ask House Staff For Flavour