

MENU

ENTREE

Bruschetta (2) v vgo

tomato, red onion, basil oil, Persian feta with balsamic glaze

Chili Mussels gfo, df

seafood saffron broth with chili, fresh tomato, Napoli sauce, herbs and ciabatta

Lemon pepper calamari gf

honey lemon rocket with dill caper mayo

Arancini v

mushroom and black truffle, parmesan, aioli

Buffalo cauliflower bites vg df

coconut yoghurt

MAIN

Seafood hot pot gfo

mussels, barramundi, and scallops in a broth served with ciabatta

French cut chicken gf

vegetables, mashed potato, and a creamy mushroom sauce

8 Hour beef cheek gf

broccolini, baby carrots, mashed potato, sweet potato crisp in a red wine jus

Grilled barramundi fillet

zucchini, broccolini, creamy dill sauce and tempura scallops

Risotto primavera vg df gf

napoli sauce, roast vegetables, garlic, olives and spinach

DESSERT

Baked cheesecake gf v

strawberries and cream

Vanilla pannacotta gf v

raspberry coulis

Italian tiramisu v

*contains alcohol

Trio of sorbet gf df vg

ask your waiter

SIDES

Garden Salad gf df vg

mixed leaves, tomato, cucumber, red onion and balsamic dressing

\$8

Greek Salad gf v

mixed leaves, tomato, feta, olives, cucumber and balsamic dressing

\$8

Chips vg

\$8

KIDS (10 & UNDER)

ENTREE

Pasta with Napoli sauce

MAINS

Chicken nuggets and chips with tomato sauce

DESSERT

Vanilla ice cream