

Entrée

Soup Of The Day ASK YOUR WAITER FOR TODAYS SOUP

Funghi Ripieni (V)	\$18.00
Whole stuffed mushrooms, filled with a mix of finely chopped mushrooms, breadcrumbs and fresh herbs, topped with Grana Padano cheese and grilled, served with a red fig and gorgonzola sauce	
Antipasto Misto (TO SHARE)	\$35.00
Our house selection of Italian meats, cheese and vegetables, served with fresh Italian Ciabatta bread	
Carpaccio Of Bresaola (GF)	\$19.00
Thinly sliced beef, served with rocket leaves, Grana Padano cheese, mushroom and a balsamic vinegar reduction	
Caprese Salad (V) (GF)	\$18.00
Fresh tomato, mozzarella and basil	
Duck Leg (GF)	\$23.00
Twice cooked crispy duck leg, served with Italian mustard fruits on a bed of spinach, with a chocolate liqueur reduction	
Gamberi Soute' (GF)	\$22.00
Local prawns, sautéed with fresh herbs, xv olive oil, touch of chilli and garlic and served on a bed of finely chopped zucchini and tomato	
Blacklip Mussels (GF)	\$21.00
Sautéed in a white wine sauce, lemon juice XV olive oil with a touch of chilli, garlic and parsley	
Calamari Fritti	\$18.00
Local calamari, lightly floured and fried, served on a bed of rocket with lemon wedges and Aioli	

Please note that all meals, including sauces are cooked to order and may be changed for dietary requirements if necessary.

Please inform us of any food allergies, prior to ordering.

(GF) stands for gluten free (V) stands for vegetarian (XV) stands for Extra Virgin

