

## fish

<b>Barramundi alla Griglia</b> (GF)	<b>\$32.00</b>
Fresh local wild barramundi fillet grilled and drizzled with xv olive oil, lemon juice and fresh herbs, served with vegetables	
<b>John Dory</b> (GF)	<b>\$32.00</b>
Fillet gently steamed and served with an Agrum of citrus flavours and a hint of fresh coffee beans, served with an orange and fennel salad	
<b>Salmon fillet</b> (GF)	<b>\$30.00</b>
Fresh fillet of atlantic salmon served with fennel mash, spinach and lemon mustard sauce	
<b>Special Seafood Platter</b> (TO SHARE)	<b>\$75.00</b>
Our selection of fish and seafood (depend of the market) served from the grill.	



## Meat

<b>Scaloppine Ripiene</b>	<b>\$30.00</b>
Tender veal filled with prosciutto, mozzarella cheese and spinach, served in a white wine sauce, with vegetables	
<b>Lamb Cutlets</b> (GF)	<b>\$33.00</b>
Chargrilled tender lamb cutlets, drizzled with xv olive oil, lemon juice and fresh herbs, served with vegetables	
<b>Lamb Shank</b>	<b>\$30.00</b>
Cooked until very tender, served on a bed of mashed potato, with a gremolata of onion and mushrooms	

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