



## Summer Dinner

### aperitif cocktail

Smashed cucumber, lime & mint shaken with Tanqueray Gin and apple juice 15

### to share

Herb and garlic bread	5
Toasted Turkish loaf with extra virgin olive oil	3.5
Bruschetta of whipped feta, Spanish onion, tomato and fresh basil	12.5
Hand-rolled flatbread, tzatziki and olives	3.5
Grazing plate salmon croquette, Serrano jamón, Spanish confit chorizo, chicken liver pâté, baby bell pepper filled with goat's cheese, beef carpaccio, salmon gravlax, served with grilled ciabatta	36

### starters

Summer salad Mozzarella di Bufala, char-grilled stone fruit, prosciutto, tomatoes and basil	21.9
Beef carpaccio with Worcestershire aioli, Grana Padano, pickled onions and garlic croutons	18.5
Salmon gravlax with avocado, dill, baby cos and orange & chilli oil	19.9
Calamari with a salad of fresh herbs, chorizo, Kalamata olives and smoked paprika aioli	19.5
Confit Ocean Trout salad with fennel, radish, crumbled goat's curd and citrus dressing	18.9
Ricotta & blue cheese fritters with cucumber & fennel salad and romesco sauce	14.9

## mains

<b>Spaghetti polpette</b> Italian pork and veal meatballs with sugo finto and shaved Grana Padano	22.9
<b>Whole roasted spatchcock</b> with pork & marjoram stuffing and chickpea salad	32.5
<b>Baked Rotolo</b> of spinach, pine nuts, ricotta and feta with wild mushroom ragu and crispy sage	23.5
<b>Pork belly</b> with cauliflower purée and caramelised shallots with cider jus	33
<b>House-made three cheese gnocchi</b> with oven-dried cherry tomatoes and basil	24.9
<b>Lamb 2 ways</b> Roast cutlet with pistachio & pomegranate crumb, braised shoulder and mint vol-au-vent, served with eggplant purée	38
<b>Linguini</b> with Moreton Bay bug, vongole, tomato, garlic, chilli and fresh basil	26.5
<b>Veal cotoletta</b> Crumbed veal cutlet with lemon & caper butter and a salad of pickled cucumber & Spanish onion	35
<b>Fillet of Snapper</b> with a potato, crispy shrimp and salmon caviar salad	34
<b>250g Black Angus eye fillet</b> <i>see specials board</i>	
<b>Risotto</b> of Porcini mushrooms, Parmesan & confit leg of duck	27.5

## sides

<b>Caprese salad</b> - Buffalo Mozzarella, tomato and basil	13.5
<b>Mash potato</b> with truffle butter	6.5
<b>Green beans</b> with pangrattato	5.9
<b>Sautéed spinach</b> & shaved Grana Padano	5.9
<b>Cos lettuce, peas</b> & feta	6.9
<b>French fries</b>	4.9 / 7.5

## desserts & cheese

<b>Chocolate pudding</b> with coconut sorbet and snow	13.5
<b>Tiramisu</b> with chocolate chips, mascarpone & espresso	12.9
<b>Toasted Meringue</b> with roasted peach, raspberry coulis and amaretti crumble	15.0
<b>Bombolone</b> with honey syrup, pistachio nuts and orange curd	13.5
<b>Yoghurt Pannacotta</b> with macerated strawberries, grilled mango & honeycomb	13.9
<b>Tarago River Triple Brie</b> with muscatels and sourdough baguette	14.5