

Set Menu

Primi

Risotto Chicken & Pumpkin

Risotto with chicken breast fillet, roasted butternut pumpkin, sage and garlic (gf)

Nonna's Penne

Penne with slow braised veal mince ragu, pomodoro puree, garden herbs & spices

Tempura Prawns

Golden fried tiger prawns w rocket & radicchio salad & caramelised onions

Ricotta Spinach Cannelloni

House made Cannelloni filled with creamy ricotta & baby spinach (v)

Antipasto Plate

A selection of cured Italian meats, provolone, house marinated olives & charred pane

Secondi

Fish of the Day

Gently grilled fresh fillet with scalloped potatoes & white wine butter (gf)

Chicken Pesto

Free range chicken breast stuffed with a fresh basil, sun dried tomato & goat's cheese pesto (gf)

Veal Saltimbocca

Veal pan-fried with crispy prosciutto, sage & white wine jus reduction (gf)

Lamb Shank

Braised lamb shank on potato puree, green beans & red wine jus (gf)

Gnocchi Pesto

House made Gnocchi with zesty basil pesto sauce (v, vegan)

(Includes garden salads served at your table)

Dolci

Zeppoli Siciliane

Traditional Sicilian doughnut with creamy custard centre, chocolate drizzle & Chantilly cream

Sticky Date Pudding

Served warm w butterscotch sauce, crumbled pistachio & whipped cream

Profiteroles

Choux pastry shells w Sicilian custard & chocolate ganache sprinkled with toasted almond flakes

Hazelnut Crème Brule

Crème set with hazelnut liquor, crisp sugar disk & house made biscotti

Chocolate Ricotta Torte

Divine rich chocolate & ricotta torte with vanilla bean gelato & raspberry coulis