

Set Menu

Primi

Risotto Chicken & Mushroom

Risotto with chicken breast, sautéed button mushrooms & garlic (gf)

Nonna's Spaghetti

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

Seafood Arancini

Golden Crunchy tiger prawn & barramundi risotto balls w pesto aioli

Ricotta Spinach Cannelloni

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

Antipasto Plate

Prosciutto, chorizo, house marinated olives, insalata caprese & charred pane

Secondi

Fish of the Day

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

Chicken Florentine

Free range chicken breast filled with baby spinach & ricotta wrapped in prosciutto

Served on potato puree with white wine & garlic butter sauce (gf)

Veal Scallopini

Pan fried veal with a lemon, cream & mushroom sauce served on scalloped potatoes (gf)

Lamb Shank

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

Charred vegetable stack

Selection of freshly charred vegetables served with a drizzle of chimichurri (v, vegan)

(Includes garden salads served at your table)

Dolci

Zeppoli Siciliane

Traditional Sicilian doughnut with creamy custard centre & chocolate ganache

Sticky Date Pudding

Served warm w butterscotch sauce, crushed pistachio & Chantilly cream

Profiteroles

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

Hazelnut Crème Brule

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