



## Entrée

(choose any 1)

### **CALAMARI FRITTI**

Fried squid served with rocket & aioli

### **ARANCINI ALLA SICILIANA**

Porcini, sage & truffle arancini with Napoli sauce and crispy sage

### **POLPETTE SUGO**

Beef, Parmesan & garlic meatballs in a rich tomato sugo, topped with Grana Padano, served with crusty bread

### **GAMBERI AL'AGLIO**

King prawns tossed with garlic, olive oil, chilli & parsley served With crusty Italian Bread

## Mains

(choose any 1)

### **BLACK ANGUS PREMIUM RIB FILLET (250 GMS) (GF)**

Black angus Rib Fillet (250gms) with roast rosemary potatoes & broccolini with choice of mushroom OR Creamy Green peppercorn sauce

### **SPAGHETTI MARINARA (GFO)**

Spaghetti tossed with, Kinkawooka Mussells, Fish, Prawns & Moreton Bay Bug in a tomato, basil & garlic sauce

### **SALTIMBOCCA DI POLLO (GF)**

Chicken breast medallions wrapped with Prosciutto & sage, pan-fried with butter, white wine & herbs served with green beans & roast potatoes

### **ATLANTIC SALMON (GF)**

Crispy skin Atlantic salmon served with roast potatoes, sautéed garlic, spinach with lemon butter & caper sauce

### **GNOCCHI PRIMAVERA (V)**

Gnocchi tossed with mix-grilled vegetables, garlic & touch of chili in Napoli sauce

## Desserts

(choose any 1)

### **TIRAMISU**

Sponge cake soaked in espresso & Tia Maria layered between mascarpone cheese

### **VANILLA BEAN PANNACOTTA (GF)**

Vanilla bean pannacotta served with fresh fruits & mixed berry coulis

### **CHOCOLATE BROWNIE**

Rich, warm chocolate and almond brownie served with delicious chocolate sauce and vanilla bean gelato