



[Every Wednesday & Thursday]

## Beef/Reef

<b>BLACK ANGUS RUMP (250G)</b> Served with chips & green salad with a choice of sauce on the side	24
<b>GAMBERI ALL'AGLIO</b> King prawns tossed with garlic, olive oil, chilli & parsley served with crusty bread	24
<b>SIRLOIN STEAK (250G)</b> Served with chips & green salad with a choice of sauce on the side Add Prawns +12	30
<b>BLACK ANGUS RUMP (250G) + GARLIC PRAWNS</b> Served with chips & green salad with a choice of sauce on the side	36
<b>BARRAMUNDI</b> Crispy skin Barramundi served with roast potatoes and green beans tossed with Chimichurri served with lemon butter & Cherry tomatoes sauce	34
<b>BUGS + GARLIC PRAWNS</b> Grilled bugs & prawns with garlic, lemon & fresh herbs served with rocket & tomato salad	45
<b>BEEF N REEF</b> Black Angus Rump (250g), Bugs & Garlic Prawns with a choice of sauce on the side Upgrade to Sirloin +5	55

All **STEAKS** served with chips & green salad with choice of sauce

**CREAMY GREEN PEPPERCORN | MUSHROOM | CREAMY MUSHROOM SAUCE**

## Drinks Suggestion

<b>CHIANTI CLASSICO DOC</b> , Tuscany, Italia	17
<b>PASQUA MERLOT</b> , Veneto, Italia	13
<b>TEUSNER "REIBKE" SHIRAZ</b> , Barossa Valley, Australia	14
<b>PASQUA PINOT GRIGIO</b> , Veneto, Italia	13

WHAT'S ON @CUCINA BY LA DOLCE VITA

**Monday & Tuesday**  
**TWO COURSE MEAL**  
from  
**\$39**

For dine in only • 15% Public Holiday Surcharge