



[Every Monday & Tuesday]

Two Course Meal

\$47 pp

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

GARLIC BREAD

Italian bread brushed with garlic, butter & herbs

Mains

(choose any 1)

ATLANTIC SALMON (GF)

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

SPAGHETTI MARINARA (GFO)

Spaghetti tossed with Kinkawooka Mussels, 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

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

Served with roast rosemary potatoes & broccolini with a choice of Mushroom / Creamy Green Peppercorn

Limited time offer | No Sharing/Changes | Prices subject to Change | Price Per Person



[Every Monday & Tuesday]

Two Course Meal

\$37 pp

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

GARLIC BREAD

Italian bread brushed with garlic, butter & herbs

Pasta

(choose any 1)

TORTELLINI ALFREDO

Veal filled tortellini tossed in a cream & Parmigiano sauce with bacon & fresh mushrooms

SPAGHETTI POLPETTE

Fettuccine tossed with beef meatballs in a rich tomato sugo topped with Grana Padano

SPAGHETTI CARBONARA

Spaghetti tossed with bacon, egg & Parmigiano

SPAGHETTI CON GRANCHIO

Spaghetti tossed with olive oil, garlic, chilli, cherry tomatoes & Crabmeat

FETTUCCINE GAMBERI

Fettuccine tossed with King Prawns, zucchini, cherry tomatoes & olive oil

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