

w e l c o m e t o e s c a

**t o s t a r t**

garlic bread [4] [v]	10
olives   mixed sicilian + kalamata w grissini	8
prosciutto   aged 24 months w toasted breads [4] [gfa]	18
antipasto        grilled toasts, pea + zucchini frittata, sun-dried tomato, marinated feta, provolone, small goods, pork + veal meatball, saffron + parmesan arancini	24 for 2
12 per additional person	

[v] = vegetarian

[gf] - gluten free

[gfa] = gluten free available upon request

**e n t r e e**

baked half shell scallops w/garlic, spring onion + chilli jam[4] [gf]	22
crisp zucchini flowers [2] w/goats cheese + ricotta + tomato agrodolce [v]	18
black mussels l chilli, garlic, white wine, egg + grilled bread [gfa]	24
arancini l porcini mushroom + provolone [v]	18
salt + pepper calamari w/a rocket + fennel salad + aioli	23
battered king prawns [3] w/avocado mousse + chilli mango salsa	21
confit duck leg w/beetroot puree, grilled fennel + an orange + almond salad [gf]	22
grilled chicken salad l olives, tomatoes , cucumber, avocado + lemon herb aioli [gf]	18
salad of the day [gf]	POA

**p a s t a**

crab linguine l blue swimmer crab w/cherry tomatoes, basil + rose sauce	28
orrecchiette + pork + fennel sausage w/broccolini, chilli, garlic + grana padano	24
smoked chicken risotto w/baby spinach, candied walnuts + grana padano	24
hand-rolled gnocchi w/basil + pine nut pesto, cherry tomato = chard [v]	24
rigatoni w/pork + veal ragu, tomatoes, basil + grana padano	26

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**m a i n s**

fish of the day	POA
eggplant lasagne   tomato + basil sugo, asiago béchamel + toasts [v]	26
pork cutlet w/herb-crushed kipflers, apple + balsamic chutney + crackling [gf]	34
roasted half-duck   tea-soaked currants, pistachio cous cous + orange glaze [gfa]	36
sirloin 300gm   black truffle salsa, polenta, asparagus, tomato + jus [gf]	36
seafood cataplana   capsicum + tomato broth, basil, chilli + breads [gfa]	39

**s i d e s**

potatoes, fried, w rosemary salt [gf] [v]	10
broccoli, chilli, garlic + roasted almonds [v]	10
rocket, pear + parmesan [gf] [v]	8
mixed salad w/honey mustard dressing [gf] [v]	8

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**d e s s e r t s**

chocolate + nutella brownie, soil, poached blueberries + pistachio gelato	17
vanilla bean panna cotta w/ raspberries, coconut, crostoli + lemon curd [gfa]	16
sticky-date pudding w/ shortbread, caramelised popcorn + chantilly	16
saffron-poached pear, fruit + nut muesli, honey ricotta + chocolate sauce [gfa]	16
tiramisu   marsala soaked sponge + mascarpone	16
cheeses   local + imported, fruit, nuts, lavosh + quince paste [gfa]	22

[gfa] = gluten free available upon request

c h i l d r e n ' s   m e n u -   u n d e r   1 2

bowl of crispy fries	7
orecchiette pasta w/butter & cheese	13
linguine strands w/ragu	14
crumbed fish fillets w/crispy fries & cos	14
crumbed chicken fillet w/crispy fries & cos	14