

## wood oven breads [serves two plus]

<b>Ciabatta</b>	> Plain wood oven bread served with E.V. olive oil	pp 2.5
	> Wood oven bread with garlic and herb butter	6.5
<b>Bruschetta</b>	> Oven toasted bread with vine tomato, kalamata olives, fiora di latte, rocket and balsamic	12.5
<b>Schiaccata</b>	> Pizza base with rosemary and sea salt	8.5
	> Pizzetta topped with San Nicola prosciutto, creamed artichoke and grilled zucchini	14.0

## entrée

Oysters : <b>Natural</b> with shallot, chilli and balsamic or <b>Grilled</b> : San Jose pancetta, tomato and worcestershire [10]	21.5
Crisp fried <b>Green Olives</b> filled with chicken served with rocket and garlic aioli	13.5
Imported San Nicola <b>Prosciutto</b> with persimmon, gorgonzola piccante and wood aged balsamic	15.5
<b>Zucchini Flowers</b> filled with three cheeses, crisp fried, peperonata and pomegranate essence	15.5
Rolled <b>Breast of Chicken</b> with mushrooms and pistachio, mustard fruits and witlof salad	14.5
Fresh <b>Black Mussels</b> , chilli, garlic, wine, tomato and grilled ciabatta	16.5
Port Lincoln <b>Calamari</b> , salt and pepper dusted with lemon aioli and rocket	16.5
Prosciutto wrapped <b>Prawn Tails</b> , fregola salad, cherry tomatoes, young leaves, sheeps milk yoghurt.	15.5
Pan seared jumbo <b>Sea Scallops</b> on cauliflower puree with salsa verde and smoked paprika vinaigrette.	16.5
<b>Tasting Tile</b> - savour a selection of daily specialities – minimum two persons.	pp 16.5

## main course

Linguini tossed with blue swimmer crab meat, mild chilli, tomato and finished with rose sauce	24.5
Wood oven baked <b>Swordfish</b> with green wheat tabouleh and lemon caper sauce	25.5
Prime <b>Beef Fillet</b> , grilled mushroom cap, semidried tomato, truffle mash and balsamic	32.5
<b>Veal Tortellini</b> , lemon cream, asparagus, fresh exotic mushrooms and reggiano.	24.5
Slow braised Tender Ridge <b>Beef Cheek</b> on herb gnocchi with beetroot relish, red wine sauce and parsnip crisps.	28.5
<b>Pizza Siciliana</b> – hot sausage, sopresso, ricotta salata, Spanish onion, olives and fresh chilli	20.5
Pistachio crusted <b>Kingfish</b> on zucchini skordalia, roasted cherry tomatoes and candied lemon	26.5
<b>Spaghettini</b> tossed with shellfish and crustaceans, wine, chilli, garlic and Extra Virgin olive oil.	24.5
<b>Pork Fillet</b> wrapped in pancetta and sage pan seared with lemon cream and crisp potatoes.	26.5
Oven baked <b>Chicken Breast</b> filled with spinach and ricotta, pumpkin and pine nut risoni and tomato jam.	26.5
<b>Orecchiette</b> , ear shaped pasta, basil pesto with broccoli, young peas, broad beans and ricotta salata	22.5
<b>Pizza Marinara</b> – prawns, calamari, mussels, anchovies and basil.	24.5
Half <b>Roast Duck</b> served on oven baked polenta with broccolini and orange sauce	30.5
<b>Seafood Brodo</b> including fresh mussels, calamari, cockles and K.I.marron simmered in snapper broth with fresh tomato and a hint of chilli.	33.5

## side dishes [serves two plus]

Wood oven roast vegetables with bagna calda.	8.5
Spinach, broccoli and green beans tossed in garlic and basil.	8.5
Rocket, pear, pecorino dolce and aged balsamic.	8.5
Crisp new potatoes, rosemary, chilli and garlic aioli.	8.5
Roma tomato, olives, provolone, bread, lettuce and balsamic dressing.	9.5