



*A glass of prosecco/tap beer on arrival.*

### **Entree**

Homemade puffy focaccia

Garlic Bread *Australian garlic, parsley, salt*

COZZE *Mussels cooked in aromatic Neapolitan sauce, a touch of chilli, garlic, parsley and served with bread*

Cured Meats Antipasto *Parma Prosciutto DOP, Mortadella, Sopressa Salami, trio of cheeses, crackers*

Fried Calamari *Lightly battered and fried fresh Baby calamari*

### **Salads**

Mixed Green Salad *Mixed leaves with cucumber, cherry tomato, mixed olives, Italian balsamic dressing*

Burrata & Plum Salad *Hand-tied burrata, citrus, queen garnet plum, heirloom cherry tomatoes, basil, balsamic glaze & evoo*

### **Mains**

Veal Saltimbocca

*Tender veal backstrap cooked with Parma prosciutto, sage, butter, white wine and served with rosemary and garlic roasted vegetables*

Pollo Parmigiana

*Chicken breast fillet cooked with eggplant and fior di latte cheese, served with rosemary and garlic roasted vegetables*

Barramundi Fillet

*Delicious and sustainable Barramundi fillet (250gm), served with Italian salsa verde & roasted seasonal vegetables*

### **Dolci**

Homemade Signature Tiramisu

Gelato (Vanilla Bean, Hazelnut, Chocolate, Pistachio)

Nutella Calzone

~ 85 pp ~

*Coffee or Tea as per your choice is on the house.*