



Our products may contain wheat, egg, dairy, soy or fish allergens.
In addition, our products may be processed in facilities that process tree nuts and peanuts.
PLEASE INFORM US IF A PERSON IN YOUR PARTY HAS A FOOD ALLERGY.

STARTERS

BREAD (V)

Garlic, parmesan	FOUR PIECES 7
Herbs, parmesan	FOUR PIECES 7
Sundried tomato, olive pesto, parmesan	FOUR PIECES 7
Mixed Bread	SIX PIECES 10

BRUSCHETTA ROSSA (V)

Tomato, spring onion, olive oil, parmesan	FOUR PIECES 12
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ARANCINI

Pork, peas and gorgonzola rice balls	FOUR PIECES 12
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CROQUETTES (V)

Spiced potato, feta, peas, paprika, yoghurt	FOUR PIECES 12
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NONNA'S MEATBALLS

Beef and pork meatballs, tomato ragu	FOUR PIECES 12
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LAMB RIBS

Szechuan spiced lamb, with coriander chilli and lemon salsa	FOUR PIECES 14
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SHANIKAS PATÉ

House made chicken liver paté	12
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BEEF CARPACCIO

Raw eye fillet, capers, white anchovies, grilled ciabatta, olive oil	22
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PORK BELLY AND SCALLOPS

Twice cooked pork belly, seared scallops, cauliflower puree, fennel, granny smith salad	22
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CHILLI MUSSELS

Local black mussels, sriracha, cherry tomato, red onion, white wine, grilled polenta	20
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LEMON MYRTLE CALAMARI

Lemon myrtle seasoning, rocket and parmesan salad	PERFECT TO SHARE 26
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HOT ANTIPASTO

Italian sausage mince, olives, Calabrese salami, potato, mushrooms, capsicum, brie, oregano, olive oil, grilled ciabatta	PERFECT TO SHARE 28
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MAIN COURSE

FILETTO

120+ day grain fed Black Angus eye-fillet cooked to your liking, pan jus, seasonal vegetables

48

CHICKEN CARCIOFINI

Pan roasted chicken breast, capers, artichokes, prosciutto, cherry tomatoes, garlic, lemon, oregano, olive oil, fresh pappardelle pasta

36

GRILLED LAMB

Lamb back strap cooked medium rare, gorgonzola, onion, pea and mushroom risotto

39

PUTTANESCA

Australian prawns, mussels, cockles, bug, capers, olives, anchovies, chilli, garlic, tomato, fresh pappardelle pasta

39

CONFIT DUCK

Braised confit duck leg, chervil gnocchi, mushroom, onion, parsnip ragu, parmesan

39

PORK RIB EYE

Pork rib eye, bok choy, chorizo and mushroom risotto, plum soy glaze

39

JOHN DORY FILLET

John Dory, crayfish bisque, mussels, cockles, herb polenta, micro herbs

38

PAPPARDELLE BEEF RAGU

Braised beef, rich tomato ragu, fresh pappardelle pasta

30

ITALIAN PADELLA

Diced chicken, chorizo, local black mussels, olives, julienne vegetables, diced tomato, vegetable stock, saffron rice

30

VEAL SAN DANIELE

Veal medallions, San Daniele prosciutto, cherry tomato, olives, capers, buerre blanc sauce, herb polenta

38

CHERVIL GNOCCHI

Home made chervil gnocchi, cherry tomato, fresh basil, olive oil

30



N.B. Gluten Free Available – some dishes may vary. (V) Vegetarian. \$4 will be deducted off pasta dishes when entrée size is requested. A minimum charge of \$25 per person applies after 5pm. P0217.



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SHANIKAS CLASSICS

MARCO POLO

Diced chicken, ham, tomato, broccoli,
gnocchi, white wine cream sauce

30

ROMANO

Diced chicken, roasted capsicum, red
onion, Napoletana, tasty cheese, cream,
pesto, with fresh tagliatelle pasta

28

RAVIOLI RICOTTA (V)

Ricotta and spinach ravioli, sun-dried
tomato, fresh basil, red onion,
Napoletana, cream, pesto

28

SPAGHETTI MARINARA

Australian prawns, mussels, diced fish,
cockles, calamari, spinach, garlic,
olive oil, with spaghetti

35

TAGLIATELLE CON SALSICCIA

Italian sausage mince, onion,
mushroom, oregano, garlic, chilli,
tomato, olive oil, fresh tagliatelle pasta

28

CHICKEN SCALLOPINE

Chicken tenderloins, mushrooms,
rosemary, cream, chardonnay sauce,
seasonal vegetables

33

TASMANIAN SALMON

Salmon fillet medium rare, warm
potato, green beans, cherry tomato,
mixed lettuce, with truffle mayonnaise

36

PASTA TRE CARNE

Chicken, eye-fillet strips, chorizo
sausage, pumpkin, capsicum, sun-dried
tomato, snow peas, garlic, basil pesto,
olive oil and spinach, with penne pasta

30

YOUNGER GUESTS

Strictly 12 years or younger

CHICKEN STRIPS AND CHIPS
LEMON MYRTLE CALAMARI AND CHIPS
SPAGHETTI BOLOGNESE

All followed with a Chocolate Mousse face

13



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