

DESSERT

PANNA COTTA

Our softly set vanilla sugared cream, white chocolate, and berry compote - 19

VANILLA BEAN BRÛLÉE

A smooth, chilled custard with a burnt sugar crunch - 18

WARM CHOCOLATE BROWNIE

Finished with chocolate ganache, served with mascarpone cream and ice cream - 20

TIRAMISU

Coffee soaked Savoiardi fingers with marscapone cream and a hint of liquor and chocolate - 20

DUCLE DE DELCE

Homemade cheesecake, served with Macadamia nuts, honeycomb pieces, Marscapone cream and caramel sauce - 20

PROFITEROLES

Freshly baked choux pastry filled with our cointreau custard. Finished with a rich chocolate ganache - 20

LIQUID DESSERT

ESPRESSO MARTINI

Kahlua, Vanilla Vodka, shot of espresso - 23

AFFOGATO

Espresso coffee, vanilla bean ice-cream, plus your favourite liqueur - 19

DESSERT WINES 60ml/glass

Galway Pipe (South Australia) - 10

Barbadillo La Cilla Pedro Ximenez (Spain) - 14

Smidge NV Grand Muscat (Rutherglen, VIC) - 15

Penfolds Grandfather (South Eastern Australia) - 18

LUNCH

CON SALSICCIA

Fennel and chilli spiked veal and pork mince, whole tomatoes, mushrooms, onion and oregano. Served with fresh Tagliatelle tossed with garlic, chilli infused olive oil - 34

LEMON MYRTLE CALAMARI

Lightly dusted with lemon myrtle seasoning, served with our rocket and Parmesan salad - 34

RISO DI MARE

Prawns, calamari, diced fish, snow peas, broccoli, julienne vegetables tossed together with our curry spiced cream served on rice pilaf - 38

RAVIOLI RICOTTA (V)

Ricotta and spinach Ravioli served with sun-dried tomato puree, fresh basil, onion, Napoletana sauce with pesto and cream. Finished with Grana Padano (D.O.P) - 34

CHICKEN SCALLOPINE

Chicken tenderloins cooked with mushrooms, rosemary, white wine and cream. Served with our rocket and Parmesan salad - 34

CAJUN CHICKEN

Diced chicken breast, snow peas, broccoli, julienne vegetables tossed together with our cajun spiced cream served on rice pilaf - 34

PASTA TRE CARNE

Chicken, eye-fillet strips and chorizo sausage accompanied with pumpkin, capsicum, sun-dried tomato puree, snow peas, garlic and pesto. Served with Rigatoni pasta - 36

BURRATA PARMIGIANA

Crumbed chicken breast baked with our Napoletana sauce. Finished with Burrata and Parmesan cheese. Served with herb seasoned potato wedges and pesto oil - 36

All credit cards and debit cards will incur a 0.95% surcharge

N.B. Please inform us of any food allergies. While we will endeavour to cater for dietary requirements:

- All our products are prepared in a centralised kitchen so we cannot guarantee the absence of wheat, fish, nuts, dairy and other allergens.
- We have a vast amount of produce coming in from a variety of sources so the absence of allergens cannot always be guaranteed.
- We may not be able to cater for your specific allergy if our environment does not allow us to do so.
- We will take all the care possible in accommodating the dietary requirement but will not be held responsible in the event you have an adverse reaction to our dishes

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STARTER

GARLIC AND PARMESAN BREAD (4pcs)

A Classic since 1987 - 12

BRUSCHETTA ROSSA (2pcs)

Diced tomatoes with spring onion, basil and EVO. Finished with shaved Grana Padano (D.O.P.) and our balsamic treacle - 14

PATE MAISON

French style bacon and chicken liver pate served with the typical accoutrements - 20

TRUFFLE AND MUSHROOM ARANCINI (4pcs)

Hand crumbed and rolled, served with our homemade truffle mayonnaise - 22

CURRY SCALLOPS (4pcs)

Pan seared scallops, in our signature curry infused cream reduction finished with melted Grana Padano (D.O.P.) - 26

SZECHUAN PRAWNS (4pcs)

Szechuan spiced coated prawns, flash fried. Tossed in a chilli, lime sauce and served with homemade sriracha mayonnaise - 22

CROQUETTES (4pcs)

Smoked Provolone cheese croquettes with sun-dried tomatoes and Paprika, served with a Napoletana, garlic, onion, lime and chill sauce - 20

HOT ANTIPASTO

A twist on an Italian classic. Diced potato, spicy Calabrese salami, Kalamata olives, oregano, mushrooms, spinach, roasted pimento all fried off with our fennel and chilli spiked veal and pork mince. Finished with Brie and topped with grilled bread - 30

BEEF CARPACCIO

Raw Black Angus eye fillet, sliced thinly, with a trio of tangy capers, onions, white anchovies. Finished with rocket and Parmesan salad - 26

SALADS

ROCKET AND PARMESAN SALAD

Rocket and red onion with our signature plum and whole egg mayonnaise. Finished with Grana Padano (D.O.P) - 14

JAKUPI SALAD

Tomatoes, cucumber, onion, and vinegar. Finished with grated Feta and olive oil - 14

PASTA

OVEST

Spiced diced lamb combined with mixed mushrooms, snow peas, sun-dried tomato puree, spinach, and garlic infused chilli oil. Served with fresh Tagliatelle - 38

BEEF RAGU

Diced beef, slowly braised in our rich Napoletana sauce. Served with fresh Pappardelle and finished with Grana Padano (D.O.P.) - 38

CHERVIL GNOCCHI

Our homemade Gnocchi infused with chervil. Tossed with butter, roasted cherry tomatoes and fresh basil. Finished with Grana Padano (D.O.P.) - 36

CARRUBBA

Eye fillet strips, Kalamata olives, spinach and roast capsicums are tossed with garlic, oregano, Balsamic and a Dijon mustard oil. Served with fresh Tagliatelle and crumbled Feta - 38

VAN EXAN

A trio of tiger prawns and scallops with sliced San Daniele prosciutto, roasted cherry tomatoes, rocket, and garlic infused oil with a hint of chilli. Served with squid ink Linguine - 44

CARCIOFINI

Diced chicken fillet, artichokes, spinach, capers, lemon, cherry tomatoes tossed together with butter, oregano, olive oil and San Daniele prosciutto. Served with fresh Linguine - 38

PEPPERONE

Calabrese salami, bacon and Kalamata olives are tossed together with Pelati tomatoes, garlic, oregano and chilli. Served with fresh Tagliatelle - 36

PUTTANESCA

Local mussels, tiger prawns, capers, olives, anchovies, and minced garlic, combined with Pelati tomatoes, oregano and chilli oil. Served with fresh Pappardelle and crowned with a bug - 49

Vegetarian Menu available on request.

N.B. \$3 will be deducted off pasta dishes when entrée size is requested. A minimum charge of \$40 per person applies after 5pm.

KIDS

All kids meals followed with a Chocolate Mousse face. Strictly 12 years or younger.

CHICKEN STRIPS AND CHIPS

18

CALAMARI AND CHIPS

18

SPAGHETTI BOLOGNESE

18

MAIN

VEAL COTOLETTA

Herb and Parmesan crusted veal medallions finished with citrus butter. Served with herb seasoned potato wedges and rocket and Parmesan salad - 48

POLLO SPEZIATO

Lemon pepper chicken and prawns on a risotto of lemon grass, coriander, chilli, capsicum, snow peas, garlic, ginger and coconut cream. Finished with a citrus salad - 44

LAMB CUTLETS

Szechuan seasoned and pan seared. Served with herb seasoned potato wedges and a salad of rocket, Feta, capsicum and red onion. Finished with a tangy coriander, chilli and lemon salsa - 48

BBQ BEEF CHEEK

Braised for 12 hrs. Served with silky mash and seasonal vegetables. Finished with pickled cabbage and onion relish - 46

FILETTO (300g)

Black Angus eye fillet. Accompanied by our silky mash, seasonal vegetables and our 24 hr red wine jus - 58

GRILLED LAMB

Backstrap, grilled medium rare on a risotto of mushrooms, peas, onion and Igor gorgonzola dolce (D.O.P). Finished with our 24 hr red wine jus - 48

CHICKEN TAPENADE

Pan seared, then oven baked chicken breast on a creamy butternut pumpkin risotto. Finished with a sun dried tomato, olive and snow pea beurre blanc - 42

BARRAMUNDI

Fillet of Barramundi, grilled and served with herb seasoned potato wedges, a salad of red cabbage, julienne of carrot, rocket and shaved fennel with a tangy citrus dressing - 42

CONFIT DUCK

Oven roasted duck leg on our chervil Gnocchi. Served with a parsnip puree, mushroom and onion sauce. A drizzle of truffle oil and Grana Padano (D.O.P) to finish - 44

TORNADO ROSSINI

Eye fillet topped with sourdough, our pate, a Portobello mushroom, and mushroom sauce. Accompanied by roasted truss tomatoes, spinach, broccolini and beetroot relish - 48