

DESSERT

VANILLA BEAN BRULÉE

Baked cream custard, vanilla bean, burnt toffee crust 15

WARM CHOCOLATE BROWNIE

Warm chocolate sauce, cream, cinnamon ice-cream 15

DROPPED LEMON TART

Lemon curd, cream, sweet pastry, toasted coconut, vanilla ice-cream 16

RASPBERRY CREAM CHEESE MOUSSE

Almond and lemon polenta cake, raspberry cream cheese mousse, meringue shards 16

TIRAMISU

Espresso soaked sponge fingers, liqueur spiked mascarpone cream 16

STICKY DATE PUDDING

Caramel sauce, ice-cream 16

DULCE DE LECHE

Baked cheesecake, macadamia nuts, salted caramel ice-cream 15

CLAY POT PUDDING

White chocolate pudding, mixed berry jam, vanilla ice-cream 16

SOMETHING DIFFERENT

VIRGIN AFFOGATO

Espresso coffee, vanilla ice-cream 9

AFFOGATO

Espresso coffee, vanilla ice-cream, plus your favourite liqueur 16

ESPRESSO MARTINI

Kahlua, Vodka, shot of espresso 18

MOCHA LOVE

Tia Maria, Creme de Cacao, cream, cinnamon 18

GRASSHOPPER

Creme de Menthe, Creme de Cacao, cream. 18

HAZELNUT WONDER

Frangelico, Tia Maria, cream. 18

LUNCH

Available Monday to Friday 11.30am until 2.30pm.

WARM BEEF SALAD

Beef strips, balsamic, chilli, salad greens, roast pumpkin, avocado, Tuscan beans, capsicum, tomato, seeded mustard mayonnaise 30

FETTUCCINE PEPPERONE

Calabrese salami, kalamata olives, bacon strips, chilli, garlic, oregano, pelati, olive oil, fettuccine 26

RISO DI MARE

Prawns, calamari, diced fish, snow peas, broccoli, julienne vegetables, curry spiced cream, rice pilaf 32

GNOCCHI MATRICIANA

Bacon, spring onion, pesto, white wine, garlic, Napoletana, gnocchi. 26

CHICKEN WALNUT SALAD

Southern spiced chicken, spinach, roast pumpkin, feta, walnuts, pine nuts, caramalised onion 25

MOROCCAN LAMB SALAD

Lamb strips, spinach, roast pumpkin, chickpeas, feta, raisins, cumin yoghurt 30

GNOCCHI PAESANO (V)

Pumpkin, mushroom, onion, snow peas, spinach, cajun cream, gnocchi 26

CAJUN CHICKEN RISO

Chicken, julienne vegetables, snow peas, broccoli, cajun spiced cream, rice pilaf 28



STARTER

BREAD (V) (4pcs)

Garlic, parmesan	8
Sun-dried tomato, olive pesto, parmesan	8

BRUSCHETTA ROSSA (V) (4pcs)

Tomato, spring onion, olive oil, parmesan, balsamic treacle	14
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ARANCINI (4pcs)

Pork, pea and gorgonzola rice balls	15
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CROQUETTES (V) (4pcs)

Spiced potato, feta, peas, paprika, yoghurt	14
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NONNA'S MEATBALLS (4pcs)

Beef and pork meatballs, tomato ragu	16
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LAMB RIBS (4pcs)

Szechuan spiced lamb, with coriander, chilli and lemon salsa	18
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CURRY SCALLOPS (4pcs)

Scallops, curry spiced cream	20
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PORK BELLY

90 gram crispy pork belly, chilli jam, citrus salad	18
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SHANIKAS PATÉ

House made chicken liver paté	16
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BEEF CARPACCIO

Raw eye fillet, capers, white anchovies, olive oil, rocket and parmesan salad	18
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LEMON MYRTLE CALAMARI

Lemon myrtle seasoning, rocket and parmesan salad, perfect to share	30
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HOT ANTIPASTO

Italian sausage mince, olives, Calabrese salami, potato, mushrooms, capsicum, brie, oregano, olive oil, grilled ciabatta, perfect to share	32
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MAIN

TAGLIATELLE MARIA

Moroccan lamb strips, San Daniele prosciutto, mixed mushrooms, snow peas, sun-dried tomato, spinach, garlic, chilli, olive oil, fresh tagliatelle pasta	32
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GNOCCHI CON ZAMPONE

Shredded ham hock, peas, white beans, thyme, fennel, garlic, cracked pepper, home made chervil gnocchi	33
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PUTTANESCA

Prawns, mussels, cockles, bug, capers, olives, anchovies, chilli, garlic, oregano, tomato, fresh pappardelle pasta	42
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PAPPARDELLE BEEF RAGU

Braised beef, rich tomato ragu, fresh pappardelle pasta	32
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CHICKEN AND TRUFFLE RISOTTO

Diced chicken breast, mixed mushrooms, spinach, onion, garlic, cream, truffle oil, Grana Padano	33
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CHEVIL GNOCCHI (V)

Home made chervil gnocchi, roasted cherry tomatoes, fresh basil, olive oil, Grana Padano	30
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FILETTO

120+ day grain fed Black Angus eye-fillet cooked to your liking, pan jus, seasonal vegetables	49
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BBQ BEEF CHEEK

12 hour slow cooked beef cheek, seeded mustard potato lyonnaise, onion relish, seasonal greens	39
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CONFIT DUCK

Braised confit duck leg, home made chervil gnocchi, mushroom, onion, parsnip ragu, Grana Padano	40
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GRILLED LAMB

Lamb back strap medium rare, gorgonzola, onion, pea and mushroom risotto	42
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TASMANIAN SALMON

Salmon fillet medium rare, spinach, feta, red onion, puff rice, green beans, cherry tomatoes, citrus dressing	37
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CLASSIC

SPAGHETTI MARINARA

Prawns, mussels, diced fish, cockles, spinach, garlic, olive oil, spaghetti	36
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ROMANO

Diced chicken, roasted capsicum, onion, Napoletana, tasty cheese, cream, pesto, fresh tagliatelle pasta	30
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RAVIOLI RICOTTA (V)

Ricotta and spinach ravioli, sun-dried tomato puree, fresh basil, onion, Napoletana, pesto, cream, Grana Padano	30
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MARCO POLO

Diced chicken, ham, tomato, broccoli, gnocchi, white wine, cream	30
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PASTA TRE CARNE

Chicken, eye-fillet strips, chorizo, pumpkin, sun-dried tomato puree, capsicum, snow peas, garlic, basil pesto, olive oil, spinach, penne pasta	32
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TAGLIATELLE CON SALSICCIA

Italian sausage mince, onion, mushroom, oregano, garlic, chilli, tomato, olive oil, fresh tagliatelle pasta	30
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PORK RIB EYE

Pork rib eye, chorizo and mixed mushroom risotto, plum glaze	40
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CHICKEN SCALLOPINE

Chicken tenderloins, mixed mushrooms, rosemary, white wine, cream, seasonal vegetables	35
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VEAL COTOLETTA

Herb crumbed veal medallions, grilled lemon, seeded mustard potato lyonnaise, rocket and parmesan salad	36
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KIDS

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

CHICKEN STRIPS AND CHIPS	13
CHEESY PENNE	13
CALAMARI AND CHIPS	13
GNOCCHI NAPOLETANA	13
SPAGHETTI BOLOGNESE	13



NB. \$4 will be deducted off pasta dishes when entrée size is requested. A minimum charge of \$25 per person applies after 5pm. (V) Vegetarian. Gluten Free Available (dishes may vary). Our products may contain pork, wheat, egg, dairy, soy or fish allergens. Some products may be processed in facilities that process nuts. PLEASE INFORM US IF A PERSON IN YOUR PARTY HAS A FOOD ALLERGY PRIOR TO ORDERING. BP0519.