

antipasti

A SELECTION OF MEATS & CHEESES SERVED WITH MARINATED OLIVES, FOCCACIA BREAD & ARANCINI

main choice of one

pasta gluten free add \$3

LAMB RAGU RIGATONI (GFO, DFO)

8hr slow-cooked lamb ragu, parsley, pecorino romano

SEAFOOD CASARECCE (DF, GFO)

seafood ragu, napoletana, cherry tomatoes, chilli, garlic, chives

GNOCCHI AI FUNGHI (V)

mixed mushrooms, chives, pecorino romano

secondi

GRILLED BARRAMUNDI (GF, DFO)

tomato, potatoes, onion, olives, capers, salsa verde

PORCHETTA (GF, DFO)

pear, manchego & fennel slaw, walnut gremolata

ROASTED CHICKEN SALAD (GF, DFO, VO, VGO)

cavolo nero, roasted cauliflower, lentils, currants, almonds, pecorino, mustard dressing

QUINOA SALAD (V, GF, DFO)

rocket, fennel, pomegranate, parmesan, pepitas, lemon dressing
add chicken (\$5)

pizza gluten free add \$5

MARGHERITA (V)

pomodoro, mozzarella, basilico

BUFFALO (V)

pomodoro, buffalo mozzarella, cherry tomatoes, basilico, oregano

PROSCIUTTO

pomodoro, mozzarella, prosciutto di parma, rocket, parmigiano

DIAVOLA

pomodoro, mozzarella, salame picante, olives

CAPRICCIOSA

pomodoro, mozzarella, smoked ham, mushrooms, artichokes, olives

QUATTRO CARNI

pomodoro, mozzarella, smoked ham, pancetta, salsiccia, salame

VEGETARIANA (V)

pomodoro, mozzarella, zucchini, capsicum, roasted leek, cavolo nero, basil pesto

PESCATORA

pomodoro, mozzarella, prawns, garlic, zucchini

V - vegetarian | VG - vegan | GF - gluten-free | VO - vegetarian option | VGO - vegan option
GFO - gluten-free option | DF - dairy free | DFO - dairy-free option

Eftpos transactions incur a 0.68% surcharge. 10% surcharge applies for Sundays & Public Holidays. Gluten-free and Vegan options are available. Please specify any dietary requirements, our menu contains allergens and is prepared in a kitchen that handles nuts, shellfish, and gluten. Whilst all reasonable efforts are taken to accommodate guests dietary needs, we cannot guarantee that our food will be allergen-free.

2
COURSE
SET
MENU
\$50PP



B
U
O
N

A
P
P
E
T
I
T
O



antipasti

A SELECTION OF MEATS & CHEESES SERVED WITH MARINATED OLIVES, FOCCACCIA BREAD & ARANCINI

main choice of one

pasta gluten free add \$3

LAMB RAGU RIGATONI (GFO, DFO)

8hr slow-cooked lamb ragu, parsley, pecorino romano

SEAFOOD CASARECCE (DF, GFO)

seafood ragu, napoletana, cherry tomatoes, chilli, garlic, chives

GNOCCHI AI FUNGHI (V)

mixed mushrooms, chives, pecorino romano

secondi

GRILLED BARRAMUNDI (GF, DFO)

tomato, potatoes, onion, olives, capers, salsa verde

PORCHETTA (GF, DFO)

pear, manchego & fennel slaw, walnut gremolata

ROASTED CHICKEN SALAD (GF, DFO, VO, VGO)

cavolo nero, roasted cauliflower, lentils, currants, almonds, pecorino, mustard dressing

QUINOA SALAD (V, GF, DFO)

rocket, fennel, pomegranate, parmesan, pepitas, lemon dressing | add chicken (\$5)

pizza gluten free add \$5

MARGHERITA (V)

pomodoro, mozzarella, basilico

BUFFALO (V)

pomodoro, buffalo mozzarella, cherry tomatoes, basilico, oregano

PROSCIUTTO

pomodoro, mozzarella, prosciutto di parma, rocket, parmigiano

DIAVOLA

pomodoro, mozzarella, salame picante, olives

CAPRICCIOSA

pomodoro, mozzarella, smoked ham, mushrooms, artichokes, olives

QUATTRO CARNI

pomodoro, mozzarella, smoked ham, pancetta, salsiccia, salame

VEGETARIANA (V)

pomodoro, mozzarella, zucchini, capsicum, roasted leek, cavolo nero, basil pesto

PESCATORA

pomodoro, mozzarella, prawns, garlic, zucchini

dolce choice of one

TIRAMISU

espresso, amaretto, cocoa

CANNOLI

citrus creme fraiche, pistachio

TORTA DELLA CASA

chocolate tart, frutti di bosco, vanilla ice-cream

3
COURSE
SET
MENU
\$65PP



L
A

D
O
L
C
E

V
I
T
A



V - vegetarian | VG - vegan | GF - gluten-free | VO - vegetarian option | VGO - vegan option
GFO - gluten-free option | DF - dairy free | DFO - dairy-free option

Eftpos transactions incur a 0.68% surcharge. 10% surcharge applies for Sundays & Public Holidays. Gluten-free and Vegan options are available. Please specify any dietary requirements, our menu contains allergens and is prepared in a kitchen that handles nuts, shellfish, and gluten. Whilst all reasonable efforts are taken to accommodate guests dietary needs, we cannot guarantee that our food will be allergen-free.



SET

M



E



N



U

Salt
Meats
Cheese.

DRUMMOYNE