

FATHER'S DAY

SUNDAY 6TH SEPTEMBER

3 COURSES \$49PP

SELECT ONE ENTREE, A MAIN/PIZZA/PASTA AND DESSERT

◆ ENTREE ◆

SMOKED TOMATO BRUSCHETTA

Stracciatella, chilli, basil oil on ciabatta

PROSCIUTTO BRUSCHETTA

Buffalo mozzarella, basil pesto on ciabatta

SAFFRON AND FONTINA ARANCINI

Smoked garlic mayo, parmesan

HANDMADE MEATBALLS AL SUGO

Herb ricotta, ciabatta

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TASMANIAN SALMON

Salad of smoked tomatoes, brussel sprouts, fregola, sesame labneh, salsa verde

BRAISED BEEF

Parsnip puree, caramelised onions, gremolata, torn bread

ROASTED CHICKEN SALAD

Roasted chicken, cauliflower, puy lentils, cavolo nero, manchego, almonds, currants, mustard dressing

PASTA ◆ PASTA ◆ PASTA

PAPPARDELLE SLOW COOKED LAMB RAGU

Sangiovese and parmigiano

HANDMADE CRAB TAGLIOLINI

Spanner crab, zucchini, chilli, cherry tomato, chives

SWEET POTATO RAVIOLI

Smoked tomato, kale, goat cheese, almonds

PORK RIGATONI

Braised pork neck, brussel sprouts, nduja butter, parmesan

GNOCCHI ALL' ORTOLANA

Broccolini, peas, lemon butter, feta, pangrattato

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MARGHERITA

Tomato, fior di latte, basil

BUFFALO

Cherry tomatoes, buffalo mozzarella, basil, oregano

DIAVOLA

Spicy salami, fior di latte, tomato, black olives

VEGETARIANA

Fior di latte, zucchini, eggplant, capsicum, mushrooms, eggplant puree, basil

MEAT LOVERS

Double smoked ham, pancetta, salami, sausage with homemade BBQ sauce

CAPRICCIOSA

Double smoked ham, mushrooms, artichokes, olives

PROSCIUTTO

Prosciutto di Parma, rocket, shaved parmesan

PESCATORA

Prawns, zucchini, garlic, chilli oil, parsley, cherry tomato

Dolce!

TIRAMISU

Cacao, espresso, amaretto

BUTTERMILK PANACOTTA

Poached pear, cinnamon crumble

BUDINO AL CIOCCOLATO

Italian chocolate pudding, berry compote, chocolate soil

* VEGAN & GLUTEN FREE OPTIONS - PLEASE ASK YOUR WAITER TO SEE OUR ALTERNATIVE MENU *