

See the Board for Market Specials

Taste \$12

Butterfly sardines with spicy breadcrumbs and lemon

Pork belly, slow-roasted with potatoes, red cabbage and mustard (gf)

Diavoletti [pan-fried smoked mozzarella] with olive & chilli, mixed leaf salad (veg.)

Baked mushrooms stuffed with pecorino and spinach, drizzled with lemon oil (veg.)

Pasta & Risotto

Gnocchi with pumpkin sauce and hazelnuts (veg.) \$22/28

Spinach and ricotta ravioli with butter and sage sauce (veg.) \$22/28

Risotto of the day (veg.) \$22/28

Main

Fish of the day (market price)

Grass-fed eye fillet, chargrilled with mushrooms, spinach and red wine jus OR Shiraz rosemary butter (gf) \$40

Spicy, free-range spatchcock with sautéed zucchini, mint, chilli, garlic and white wine sauce \$32

Lamb cutlets with mash potato, grapes and rosemary jus (gf) \$34

Spicy miso tofu with mushroom ragu and steamed greens (v) \$26

Sides \$8

Mixed leaf salad with Italian dressing (gf)

Steamed vegetables with extra virgin olive oil, lemon (gf)

Potatoes (gf)

Dessert \$15

Tiramisu

Vanilla panna cotta with pears poached in red wine and cinnamon and almond crumble (gf)

Oricao chocolate fondant with vanilla ice cream (gf)

Lemon, almond and polenta cake with whipped cream (gf)

Ice cream selection (gf)

Cheese Selection \$18