

ON ARRIVAL

Italian marinated olives and grissini

Individual Antipasto Plates

Selection of cured meats, giardiniera, house focaccia

Shared (in the middle)

Saint Andrea calamari, crisp fried calamari (df)

“Polpette” Veal, pork meatballs, rich tomato sugo, pecorino cheese

Optional add \$15 pp

Seafood on ice, oysters and prawns

MAIN COURSE Your choice of

Porterhouse 300g, potato galette, asparagus, green pepper sauce (gf)

Fish of the day

Strathfields free range pork loin, pulled pork croquette, quince, celeriac

Frutti Di Mare, linguini, seafood selection, white wine, garlic, chilli, prawn bisque

Saffron risotto, winter vegetables, pecorino cheese (v)

SIDES

Mixed leaf salad, citrus dressing (gf, vegan)

Pomme frites (gf, df)

DESSERT Your choice of

Shared petit fours

Chef's selection

Please note there may be some seasonal changes to the menu.

OUR MENU CONTAINS ALLERGENS & IS PREPARED IN A KITCHEN THAT HANDLES NUTS, SHELLFISH & GLUTEN. WHILST ALL REASONABLE EFFORTS ARE TAKEN TO ACCOMMODATE GUEST DIETARY NEEDS, WE CANNOT GUARANTEE THAT OUR FOOD WILL BE ALLERGEN FREE.

