

Summer 2021

Al a carte

PRIMI PIATTI

Hervey Bay (QLD) scallops, chilli, lime herb butter, citrus pangrattato (4) \$22

Zucchini Flowers, goats cheese chive filling, crispy tempura,
summer greens, agro dolce dressing (2) \$20

Butterflied quail chargrilled, peperonata, chimichurri dressing \$20

Yellowfin tuna tartare, avocado mousse, finger lime caviar, watercress \$23

'Sorrentino' house gnocchi, blistered spring cherry tomatoes,
basil, buffalo mozzarella \$22

SECONDI

Eye fillet (250g), grass fed, glazed beetroots, roasted shallots, brandy pepper sauce \$49

'Rotisserie" Berkshire free range pork belly, rolled roasted, crispy skin,
apple cabbage carrot slaw \$40

'Milanese' veal medallions, golden crumb, ox heart tomato, oregano, rocket, parmigiano \$40

Market fish of the day (MP)

Linguini, king prawn, scampi, white wine, chilli garlic, olive oil \$38

Risotto, roasted butternut pumpkin, baby leek, burnt butter, sage, hazelnuts \$34

Mixed leaf salad, citrus dressing \$9

Cucumber, mint, fennel salad \$9

Rotisserie potatoes \$9

Crispy fries \$9

DOLCE

Tiramisu 'Classic' \$16

'Millefoglie' chocolate custard, fresh raspberries, brick pastry layers \$17

Lemon curd tart, double cream, berry gel \$17

'Gelato' assortment of flavoured gelato, crisp tuile (4) \$14

Cheese plate, three cheeses, quince paste, lavosh \$26

