

3 courses for \$40 per person

PANE – BREAD

Pane all'Aglione - Garlic Bread

artisan bread, garlic, balsamic crema, Tuscan olive oil

Pane all'Aglione e Formaggio - Cheesy Garlic Bread

artisan bread, mozzarella cheese

Tapenade di Oliva con Pane

artisan bread, garlic, olive tapenade, Tuscan olive oil

Bruschetta alla Barbabietola e Fetta

Turkish bread, roasted beetroot, Danish fetta, onion jam

Bruschetta al Pomodoro e Fetta

Turkish bread, fresh tomato, Danish fetta, basil

PIATTI PRINCIPALI – MAIN COURSE

Risotto Rustico (gf)

tomato risotto, chicken pieces, bacon, field mushrooms,
basil & a hint of chilli, parmesan cheese

Carbonara con Pollo

rigatoni pasta, chicken, bacon, creamy sauce

Insalata Marocchina (gf)

salad with rocket, fetta, roast beetroot, caramelized onion, pumpkin, roast pepitas,
dried cranberries, pomegranate dressing

Ragù di Manzo

pappardelle pasta, slow cooked beef cheeks in a classic red sauce

Calamari al Finocchio

crispy squid dusted in a spiced fennel semolina flour & flash fried, citrus aioli,
chips, Mediterranean salad

“Carmen’s Killa”

chicken schnitzel, smoky Kilpatrick sauce, bacon, mozzarella cheese,
chips, Mediterranean salad

Barramundi al Pesto

oven roasted barramundi, basil pesto sauce,
rosemary & sage duck fat vegetables, seasonal greens

DOLCI – DESSERTS

Cannoli Siciliani

crisp fried pastry shells filled with creamy liqueur custard, gelato

Delizia al Caramello e Cioccolato (gf)

salted caramel & chocolate ganache, peanut butter crunch, gelato

Crema di Limone

lemon myrtle curd, meringue crumb, gelato

Panna Cotta al Miele (gf)

almond & honey panna cotta, almond praline, gelato

Affogato

espresso coffee, Frangelico liqueur, gelato

TRIO di GELATI e SORBETTI

Nutella

creme caramel, hazelnut & vanilla bean gelati

Napoletano

choc ripple, berry ripple & strawberry gelati

Malaga

pistacchio, rum raisin & espresso gelati

Moca

espresso, choc ripple & vanilla bean gelati

Mint Slice

choc mint, choc ripple & vanilla bean gelati

Piccante

mango, wild berry & lemon sorbetti