

3 courses for \$30 or 2 courses for \$25, 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

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

Insalata Marocchina (gf)

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

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

“Carmen’s Killa”

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

Barramundi al Pesto

oven baked barramundi, basil pesto sauce, chips, Mediterranean salad

Calamari al Finocchio

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

Maiale Croccante

pork belly pieces, crispy crackling, spicy sticky sauce, chips, Mediterranean salad

DOLCI - DESSERTS

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

TRIO di GELATI e SORBETTI

Nutella

creme caramel, hazelnut & vanilla bean gelati

Napoletano

choc ripple, berry ripple & strawberry gelati

Piccante

mango, wild berry & lemon sorbetti