

## STARTERS

SMALL	BIG	
13.9	23.9	<b>BRESAOLA</b> (gf) finely sliced air dried beef dressed with evo, lemon juice, pepper, rocket & shaved parmesan
13.9	24.9	<b>MANZO TONNATO</b> (gf) thinly sliced scotch fillet with tuna mayonnaise
15.9	27.9	<b>OCTOPUS CARPACCIO</b> (gf) finely sliced cooked octopus dressed with garlic infused evo, lemon juice, diced tomato & parsley
13.9	24.9	<b>GNUDI</b> (v) spinach & ricotta balls in napolitana sauce
12.9	22.9	<b>ARANCINI</b> calamari, peas & mushroom rice balls
17.9		<b>PIATTO FREDDO</b> antipasto plate with prosciutto, fior di latte, cherry tomato & Sicilian green olives
16.9		<b>SWORDFISH CARPACCIO</b> (gf) finely sliced swordfish carpaccio dressed with mustard, lime, grapefruit, orange, finger lime, endives, radicchio & evo
17.9		<b>POLENTA</b> (gf) (v) baked polenta filled with porcini & brown mushrooms, shallots served with sautéed spinach & melted provolone, fontina, & parmigiana



## MAINS

SMALL	BIG	
16.0	29.9	<b>SALSICCIA</b> (gf) chargrilled pork & fennel sausage with cherry tomato, potato & eggplant & capsicum peperonata
17.5	31.9	<b>SCALOPPINA</b> pan fried veal with prosciutto, sage, swiss browns & semolina gnocchi
17.5	31.9	<b>PAILLARD</b> (gf) chargrilled veal with roast potatoes & spinach
17.5	31.9	<b>SPIEDINI</b> (gf) chargrilled calamari & prawns with radicchio & cos lettuce
17.5	31.9	<b>COSTATINE</b> lamb cutlets crumbed in pistachio & pecorino with cauliflower & potato sformato
17.5	29.9	<b>POLLO GRIGLIATO</b> (gf) free range chicken chargrilled with roast veg & potatoes
28.9		<b>BEEF CHEEKS</b> (gf) braised in red wine and marsala served with Italian speck, peas and a potato and broccoli tortino
22.5		<b>COTOLETTA</b> fried chicken schnitzel dressed w cucumber, tomato, onion, white wine vinegar & evo
32.9		<b>SCOTCH FILLET</b> chargrilled black angus scotch fillet cooked medium rare then carved and served with confit cherry tomatoes & roast garlic
29.9		<b>PORK</b> chargrilled pork king rib eye carved & served with potato mash & red wine, honey & grape reduction
29.9		 <b>FISH</b> atlantic salmon steak chargrilled served with green beans, potato & roma tomato salad & basil pesto (gf)

## SIDES

<b>RED &amp; GREEN SALAD</b> (gf) (v)	8.9
<b>ROASTED POTATOES</b> (gf) (v)	8.9
<b>ROASTED VEGETABLES</b> (gf) (v)	9.9
<b>SAUTEED SPINACH</b> (gf) (v)	8.9



<b>PANNA COTTA</b> (gf) white chocolate & coconut	11.9
<b>TIRAMISU</b>	11.9
<b>TORTINO CIOCCOLATO</b> (gf) self melting chocolate pudding with fresh berries & cream	11.9
<b>SEMI FREDDO</b> (gf) semi frozen zabaione custard with nougat, amarena cherry & crushed almonds	11.9
<b>OPEN CANNOLO</b> buffalo ricotta, pear, fresh cream	11.9



PTO →  
MORE ON OTHER SIDE

*Fresh  
pasta*  
(PASTA FRESCA)



**AGNOLOTTI 26.9**

curry infused ravioli filled with mascarpone, chicken, prosciutto & porcini, finished with mushroom sauce

**RAVIOLI (v) 26.9**

filled with beetroot & potato, finished with sage butter sauce, poppy seeds & scamorza (smoked mozzarella)

**TAGLIERINI 29.9**

thin squid ink pasta with scallops, prawns, smashed cherry tomatoes, finished with a hint of chili

**RICOTTA RAVIOLI (v) 25.9**

filled with buffalo ricotta and baby spinach, finished in tomato sugo with parmesan

**DUCK RAVIOLI 29.9**

we don't know how to explain it, it's what it is with a touch of cream

**PAPPARDELLE 29.9**

PLEASE BE AWARE THERE MAY BE  
← THE OCCASIONAL RABBIT BONE

egg pappardelle tossed in a braised rabbit ragù with brown mushroom, porcini, pancetta and shallots in tomato sauce and parmesan

**GNOCCHI 22.9**

~ potato gnocchi with tomato sauce, basil, parmesan (v)

~ potato gnocchi with chicken & turkey ragù, with a sprinkle

of parmesan **22.9**

~ spinach & potato gnocchi with gorgonzola sauce & pine nuts (v) **22.9**

**CANNELLONI VERDI (v) 16.9 (small) / 27.9 (large)**

filled w spinach, ricotta, pumpkin & mushroom finished with napoletana sauce and parmesan

**VEAL CANNELLONI 16.9 (small) / 27.9 (large)**

filled with veal ragu, finished with veal & porcini jus reduction, béchamel & pecorino

**PASTA È RISO**

GLUTEN FREE PASTA  
AVAILABLE \$3 EXTRA

**SPAGHETTI GRANCHIO 29.9**

spaghetti with blue swimmer crab, cherry tomatoes & chilli

**MAFALDE RAGU 23.9**

thick ribbon pasta with chicken, turkey & tomato ragu

**MACCHERONI EGGPLANT (v) 24.9**

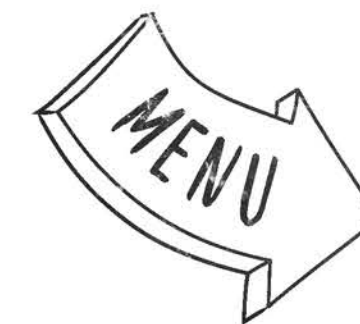
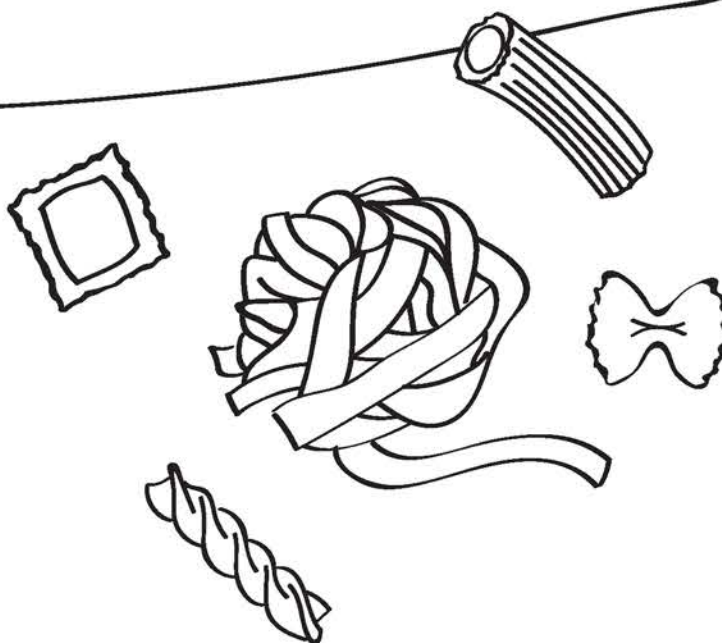
maccheroni with eggplant, smoked scamorza, dry, ricotta & tomato

**MEZZE MANICHE 28.9**

ring shaped pasta with prawns, pancetta, saffron, zucchini & chilli

**RISOTTO OSSOBUCCO (gf) 26.9**

saffron risotto with braised veal shank



**RUBY RED**  
*Flamingo*

NO SEPARATE  
ACCOUNTS

Can't decide what to have? try our

**BANQUET MENU**

We have gift vouchers available,  
please ask for assistance