

STARTERS

SMALL	BIG	
13.9	23.9	BRESAOLA (gf) finely sliced air dried beef dressed with evo, lemon juice, pepper, rocket & shaved parmesan
13.9	24.9	MANZO TONNATO (gf) thinly sliced scotch fillet with tuna mayonnaise
15.9	27.9	OCTOPUS CARPACCIO (gf) finely sliced cooked octopus dressed with garlic infused evo, lemon juice, diced tomato & parsley
13.9	24.9	GNUDI (v) spinach & ricotta balls in Napoletana sauce
12.9	22.9	ARANCINI (v) mushroom ragu, asiago cheese rice balls
17.9		PIATTO FREDDO (gf) antipasto plate with prosciutto, fior di latte, cherry tomato & Sicilian green olives
16.9		SWORDFISH CARPACCIO (gf) finely sliced swordfish carpaccio dressed with mustard, lime, grapefruit, orange, finger lime, endives, radicchio & evo
17.9		POLENTA (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	SALSICCIA (gf) chargrilled pork & fennel sausage with cherry tomato, potato & eggplant & capsicum peperonata
17.5	31.9	SCALOPPINA pan fried veal with prosciutto, sage, swiss browns & semolina gnocchi
17.5	31.9	PAILLARD (gf) chargrilled veal with roast potatoes & spinach
17.5	31.9	SPIEDINI (gf) chargrilled calamari & prawns with radicchio & cos lettuce
17.5	31.9	COSTATINE lamb cutlets crumbed in pistachio & pecorino with cauliflower & potato sformato
17.5	29.9	POLLO GRIGLIATO (gf) free range chicken chargrilled with red & green salad & roasted potatoes
28.9		BEEF CHEEKS (gf) braised in red wine and marsala served with Italian speck, peas and a potato and broccoli tortino
22.9		COTOLETTA fried chicken schnitzel dressed w cucumber, tomato, onion, white wine vinegar & evo
32.9		SCOTCH FILLET (gf) chargrilled black angus scotch fillet cooked medium rare then carved and served with confit cherry tomatoes & roast garlic
29.9		PORK (gf) chargrilled pork king rib eye carved & served with potato mash & red wine, honey & grape reduction
29.9		 FISH atlantic salmon steak chargrilled

SIDES

RED & GREEN SALAD (gf) (v)	8.9
ROASTED POTATOES (gf) (v)	8.9
CHARGRILLED BROCCOLINI (gf) (v)	9.9
SAUTEED SPINACH (gf) (v)	8.9



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



PTO →
MORE ON OTHER SIDE

*Fresh
pasta*
(PASTA FRESCA)



- AGNOLOTTI** 26.9
curry infused ravioli filled with 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
- GNOCCHI**
- ~ potato gnocchi with tomato sauce, basil, parmesan (v) 22.9
 - ~ potato gnocchi with chicken & turkey ragù, with a sprinkle of parmesan 22.9
 - ~ spinach & potato gnocchi with gorgonzola sauce & pine nuts (v) 22.9

(GF & vegan gnocchi on request)

PASTA È RISO

GLUTEN FREE PASTA
AVAILABLE \$3 EXTRA

SPAGHETTI GRANCHIO 29.9

spaghetti with blue swimmer crab, cherry tomatoes & chilli

SEDANI RAGU 23.9

sedani pasta with chicken, turkey & tomato ragu, with a sprinkle of parmesan

MACCHERONI EGGPLANT (v) 24.9

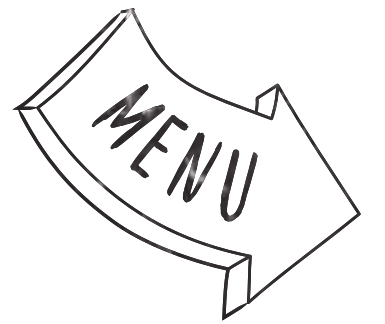
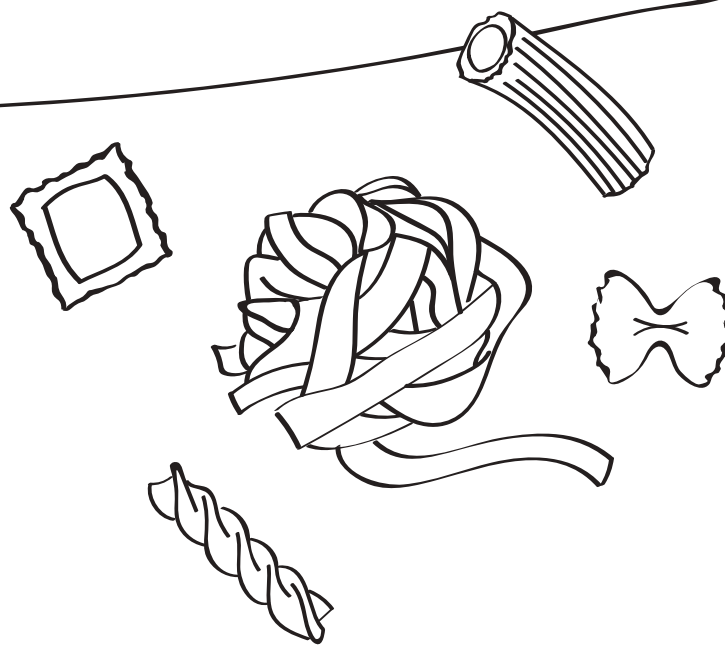
maccheroni with eggplant, smoked scamorza, dry ricotta & tomato

MEZZE MANICHE 28.9

ring shaped pasta with prawns, pancetta, saffron & turmeric, zucchini, chilli, with a touch of cream & parmesan

RISOTTO OSSOBUCO 26.9

safron risotto with braised veal shank
(GF & vegan on request)



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