

Antipasti:

Housed Baked Ciabatta with Balsamic and Tomato Salsa	\$8
Warm Toasted Brioche with Confit Tomato, Mushroom and Binnorie fetta	\$15
Fritto Misto of Prawns, Peppers, Zucchini and Mushroom	\$13
Salt and Pepper Squid on a Rocket and Chilli Salad	\$16
Mixed Plate of Cured Meats and Vegetables	\$18

Primo: The First Course

Prawn Tortellini with Lemon Butter Sauce	entrée \$18 main \$30
Mussel and Clam Chive Fettuccini in a Creamy Garlic Sauce	entrée \$16 main \$28
Slow Braised Tuscan style Lamb with Potato Gnocchi	entrée \$17 main \$32
Confit Duck and Wild Mushroom Risotto	entrée \$18 main \$30
Roasted Walnut and Mushroom Ravioli with Three Cheese Sauce	entrée \$15 main \$26

Secondo: Main Course

Swordfish with Gremolada Warm Potato Salad and Beans	\$32
Chicken in Parma Ham with Roast Vegetable Sauce, Slow Baked Red Onion and Zucchini	\$29
Scaloppini of Veal and Mushrooms with Beans	\$29
Beef with Garlic Prawns and Gnocchi Cakes Tomato Sauce	\$35
Piccolo Maiale with a Barbera Pork Jus	\$34
<ul style="list-style-type: none">• Slow Cooked Pork Loin with Apple Sauce• Confit Pork Belly• Pork Crackling• With Cream Leak and Cabbage	

Contorni: Side Dishes

Roasted Rosemary Chats	\$8
Steamed Greens	\$8
Rocket and Grana Salad with Candied Balsamic	\$8

BYO welcome (Wine only) - \$8 per bottle

Please advise us if you have any food allergies or specific dietary needs. Menu is seasonal and subject to change.

Dolce: Dessert

all \$14.00

Coffee Panna Cotta with Banana Filo and Praline

Brulee Tart with Rhubarb and Lemon Curd Ice Cream

Barbera Poached Pears with Baked Vanilla Ricotta Cheese Cake

Chocoholic plate - Flourless Jaffa Chocolate Cake with White Chocolate Semi Freddo and Blood Orange

San Martino Homemade Ice Creams & Sorbets Selection

Please ask Waitperson for recommended Liqueurs - dependant on flavour of today's homemade Ice Creams

Affogato Homemade Vanilla Bean Ice Cream with a shot of coffee and a choice of:

- Tia Maria
- Frangelico
- Baileys
- Kahlua
- Galliano Ristretto
- Grand Marnier

Dessert Platter for two

\$30

Chefs Selection of 3 Desserts presented to your table on a platter

Please ask Waitperson for recommended Liqueurs - dependant on flavour of chosen desserts

CHEESE

Binnorie Cheese Board with - Your choice of;
Cheddar, Brie or Blue served with Water Crackers

Single Piece of Cheese \$15

or all 3 Cheeses \$25

Penfolds "Grandfather" Fine Old Liqueur Tawny Port Glass \$20

HOT BEVERAGES

Piazza Coffee

\$3.5

Cappuccino, Café Latte, Flat White, Long Black, Espresso, Mocha, Macchiato, Piccolo

Leaf Tea

\$3.5

English breakfast, Earl Grey, Darjeeling Tea, Green Tea, Chamomile, Peppermint, Lemongrass, or our own "Two Sisters" Chai Tea

Hot Chocolate

\$3.5

Liqueur Coffee

\$9

Classic Liqueur Coffee with Espresso & Cream

Suggested Liqueurs - Tia Maria, Irish whiskey, Galliano, Frangelico, Baileys, Kahlua, Drambuie, Grand Marnier

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