

## Spring Menu



### *crostini*

3 pieces of Crostini

Garlic olive oil, parmesan and parsley (v)

Tomato and basil (v)

Herbed ricotta and slow roasted tomato (v)

Cannellini bean puree and prosciutto

Sweet prawns and chilli, avocado

Chorizo sausage with saffron potatoes

### *primi piatti*

Pan fried calamari with sweet garlic and chilli, rocket leaves, roasted capsicum salsa

Carpaccio of aged beef with lemon gremolata, shaved fennel, caper, red onion salsa

Pan seared prawns, wrapped in prosciutto, tallegio cheese, slow roasted tomato, basil pesto

Crispy soft shell crab, avocado and crabmeat tian, chilli aioli, salsa verde

Smoked salmon roulade of soft mozzarella, filled with spinach

Antipasti Gourmet selection fresh prepared daily (v) (g) for two

### *pasta e risotto*

*All of our pasta is hand made in house*

Beetroot, ricotta, sage ravioloni with gorgonzola sauce and toasted walnut (v)

Tagliolini with prawn, snapper, caper, chilli, tomato, basil and olive oil sauce

Tortelloni with pumpkin, hazelnut, oregano with braised leeks in a burnt butter zucchini sauce (v)

Potato gnocchi with pancetta, eggplant, rocket leaves in tomato basil sauce

Risotto with lamb ragu and fresh shelled peas

Orecchiette with broad beans, broccoli in lemon tarragon cream sauce (v)

Conchiglioni filled chicken, spinach, with a mushroom and tomato, capsicum sauce

Tagliatelle of pan braised seafood in a vermouth cream sauce

Gluten free pasta is available on request

Some meals may contain traces of nuts and dairy, while all care is taken in the preparation of our meals patrons should advise the staff/kitchen of any allergies or dietary restrictions at time of ordering.

We do not take any responsibility, if we have not been advised.

The items highlighted with: (v) Vegetarian (g) Gluten Free

## Spring Menu



### *contorni*

- Salad of roasted figs, pecorino, rocket and hazelnut vinaigrette (v) (g)
- Salad of mozzarella balls, roma tomato, basil tossed in balsamic vinaigrette (v) (g)
- Salad of spinach leaves, roasted pancetta, egg, parmesan with a pomegranate vinaigrette
- Salad of rocket, caramel pecan, sundried tomato, red onion in a honey olive oil dressing (v) (g)

### *secondi piatti*

- Grass fed beef medallions, pan seared with infused garlic and truffle puree, sautéed brown mushroom and sage burnt butter sauce
- Baby lamb rump with a classic caponnada and sautéed silver beet, grilled olive polenta
- Lilydale chicken saltimbocca, pancetta shallot risotto, pearl barley, broad bean
- Braised beef cheek in maderia, broth of cannellini beans, preserved lemon and parsley
- Studded eye of pork loin, sautéed artichoke, chicory and basil pesto
- Cartuccia of snapper with braised fennel, prawn, tarragon butter
- Grilled swordfish with flame asparagus, passata of tomato and roasted capsicum, rocket
- Mixed grilled seafood, saffron aioli and tomato herb broth

Seafood fritto misto platter for 2  
(selection of prawn, snapper, calamari, scallop, mussel, whitebait fritter)

*Selection of sautéed spinach and green vegetables with garlic, lemon*

Roasted potatoes with rosemary, garlic oil  
Buttered green beans with olive tapenade, fried breadcrumbs

### *bambini* Children under 12 | Free Gelato with every bambini meal order

- Tagliolini with chicken meatballs in napolitaine sauce
- Chicken schnitzel and chunky fries
- Mini beef burger with cheese and fries
- Spinach ricotta ravioli with tomato, basil sauce
- Tempura fish fillet with chunky fries, lemon, parsley aioli

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### *i nostri dolci*

Chocolate orange soufflé with vanilla bean gelato, lemon biscotti  
Rhubarb and hazelnut pudding, kirsch cherries, lemon curd  
Classic tira misu with filo cigar of espresso chocolate  
Lasagne of peaches, strawberries with vanilla ice cream  
Tian of gianduja parfait, burnt orange sauce, kiwifruit and pomegranate salad  
Tortellini of caramelized pear, walnut with zuppa inglese, shaved dried pear  
Sheep's milk panna cotta, fresh berries, crushed praline  
Quattro of gelato served with crespelle, coulis  
Puff pastry layered with passionfruit crème patisserie, pistachio anglaise  
Terrine of baked ricotta cheesecake, raisin relish  
Tasting plate of selected desserts for two

Imported and local cheese, walnut bread, house made lavoshe, fruit, quince paste  
Cake age is provided with selected gelato, fresh fruit

### *cafe e te*



All served with house made selection of biscotti and nougat

Arabica Premium Blend

Espresso                      Short Macchiato

Cappuccino                      Flat White

Café Latte                      Long Macchiato                      Long Black

Premium "T2" loose leaf tea in a bag

earl grey	chamomile	lemongrass & ginger	china jasmine
sencha (green tea)	english breakfast	peppermint	chai

Taboo hot chocolate

vanilla chai tea or spiced chai tea

cafe corretto – espresso shot served with your choice of grappa or sambucca

# Breakfast Menu

## *fried egg*

Grissini Special with bacon rasher, wood fired toast

Homemade baked beans, burst cherry tomatoes, bacon rasher on wood fired toast

Slow roasted tomato, fried root vegetables, green tabasco sauce

## *scrambled egg*

Smoked salmon on buttered brioche

Shredded smoked ham, swiss cheese, burst cherry tomatoes

## *poached egg*

Benedict with warm hollandaise, smoked ham, wilted spinach

Benedict with warm hollandaise, smoked salmon, wilted spinach

Creamy forest mushroom, braised Italian sausage and tomato foccacia toast

Toasted crumpet with avocado, bacon, melted cheese

## *omelette*

Chorizo, red capsicum, soft mozzarella

Ham, boccocini cheese, roast tomato, parsley

## *sides*

Grilled Italian sausage

Rind less rasher of bacon

Roasted roma tomatoes

Sautéed buttered forest mushroom

## *light & healthy*

Fresh fruit with natural yoghurt and toasted muesli

Raisin loaf with roasted figs, lime ricotta curd, pistachio praline

Poached nectarines with vanilla ricotta and honey almond loaf

Coddled ricotta, strawberries, warm honey on walnut, raisin toast

## *pancake*

Maple syrup

Strawberries and maple syrup, clotted cream

Roasted banana, pecan whipped butter

Burnt caramel butter sauce, poached pears

## *shire bites*

BLT with pepper crème fraiche, avocado, grilled chicken, bacon, tomato, shaved rocket

Tomato foccacia with smoked ham, swiss cheese, mizuma leaves, garlic aioli

## Breakfast Menu

*cafe e te*



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Espresso	Short Macchiato	
Cappuccino	Flat White	
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Premium "T2" loose leaf tea in a bag served in a Plunger

earl grey	chamomile	lemongrass & ginger	chai
china jasmine	sencha	english breakfast	peppermint

Taboo hot chocolate

Vanilla chai tea or spiced chai tea

*smoothies*

Mango

Strawberry

Pineapple and passionfruit

Banana & coconut

*milkshakes*

Chocolate fudge

Burnt caramel

Vanilla bean anglaise

Tira misu surprise

*freshly squeezed juice*

Orange

Apple

Pineapple

Guava