

DINNER



TO SHARE

- V • Beer battered chips w' ketchup 11.50
- V • Eggplant chips w' zaatar seasoning 13.50
- Focaccia herb bread fingers with brown butter 8.50
- Oysters Natural (N.S.W) - 4/oyster
- Semolina crumbed calamari w' spicy aioli 13.50
- Chorizo sausage fingers w' minted herb yoghurt 13.50
- V • Arancini risotto balls w' tomato chutney 13
- King prawns grilled w' garlic 13.50

ZUPPA French chicken consommé soup w' ricotta herb malfatti, pulled chicken, spring onion.
Served with bread & butter 22.50

PASTA & RISOTTO

- V **TAGLIATELLE** w' Zucchini, spinach & macadamia pesto, broccoli & roasted red capsicum - 28
- PAPPARDELLE** w' Braised lamb, garlic, broad beans, porcini mushrooms, buffalo ricotta, white truffle oil - 31
- ANGLIOTTI** of Crab w' lemon beurre blanc sauce and fresh herbs - 31
- LINGUINE** w' Gremolata, rockling, scallops, prawns & calamari w' fresh tomato, garlic, olive oil - 31
- RISOTTO** of Duck, mushrooms trio w' porcini, pancetta & pecorino - 29
- V **RISOTTO** of Roasted coloured heirloom beetroot's w' macadamias, broad beans, fetta - 28

KIDS MENU

- FISH & CHIPS** Battered fresh rockling fillet w' cherry tomato salad & chips 14.50
- V **CHICKEN & ROSTI** Free range chicken breast, potato rosti & roasted pumpkin 14.50
- V **CHEESY PAPPARDELLE** Cheesy & creamy sauce 14.50
- NAPOLI LINGUINE** Rich tomato salsa 14.50 **Add:** Homemade veal meat balls 5.00

DINNER

MAINS (Add SIDES)

- VEAL COTELETTO** Crumbed with herbs, sage butter & lemon 25.50
- V **FISH OF THE DAY** Market fish of the day (Market price)
- LAMB STEAK** Marinated 24hrs, chargrilled medium rare w' red wine jus 25.50
- BEEF CHEEKS** Slow cooked 7hrs, with demiglaze reduction 25.50
- CHICKEN SCALLOPINI** w' Lemon, white wine, fried capers 23.50

SIDES 11.50

- V **PUMPKIN** Roasted, pepitas, thyme, baked ricotta, honey
- POTATOES** Duck fat roasted potatoes w' rosemary
- V **BROCCOLI** w' Burnt butter & flaked almonds
- V **TOMATO & MOZZARELLA** Heirloom cherry tomatoes w' buffalo mozzarella
- V **CAESAR SALAD** Greens, pancetta crumbs, parmesan, creamy lemon dressing and herbs.
- V **ROCKET & CHARD SALAD** w' Candied walnuts, balsamic reduction & shaved parmesan.

DESSERTS

- TIRAMISU** Coffee & chocolate classic with a hint of orange 14
 - GELATO TRIO** Green apple, watermelon & lemon sundae 11.50
 - CHOCOLATE JELLY** Rich cacao infusion w' vanilla ice cream & fresh strawberries 9.50
 - LAVA CAKE** Served w' salted caramel mou and double cream 14
 - ORANGE & RICOTTA CHEESECAKE** Served w' roasted mandarin compote & glaze 14
 - RASPBERRY, CRANBERRY & SHIRAZ JELLY** A must try - w' vanilla bean cream 14
 - LEMON CURD MERINGUE** Served w' blueberries, streusel and cream 14
 - AFFAGATO** Vanilla ice cream served w' hot shot of espresso coffee & chocolate wafers 8
- Add:** Crystal Head Vodka, Frangelico or Kahlua shot 5.50

THE FOOD REPUBLIC

D - dairy free on request / G - gluten free on request / V - Vegetarian on request
N.B Although we attempt to fulfill your dietary request, at times changes to the menu items may not be available.