

**BITE**

**BROCCOLINI. 9**

Sauteed broccolini . miso . ginger . garlic . toasted almond

**SALAD. 7**

Mix salad . red onion . cucumbers . tomatoes . balsamic dressing

**MARINATED OLIVES. 7**

Lemon . fennel seed . coriander seed . rosemary . garlic . chili

**FRIES. 7.9**

Aioli

**SHARING PLATE**

**COZZE VERDI. 17.5**

Mussels . garlic . basil . creamy white wine sauce

**CAJUN PRAWNS. 18.5**

Seared whole Tiger prawns . Cajun spiced . ginger . tomato jus

**HALLOUMI. 17.5**

Seared . garlic . tomato . red capsicum . smoke eggplant . coriander seed . sumac

**MAIN**

- All main course serves with potatoes and vegetables

**MARKET FISH. 32.5**

Seared . coconut . peanut sambal . truffle oil . lemon

**SCALOPPINI MARSALA. 30.5**

Veal scaloppini . mushroom . creamy marsala sauce

**FREE RANGE CHICKEN FILLET. 30**

•MARSALA - mushroom . cream sauce

•FRANGELICO - almond . apricot . camembert . cream sauce

•SICILIANA - garlic . tomato . red capsicum . spinach . mozzarella

•CHAMPIGNON A LA CRÈME - mushroom . thyme . jus . cream sauce

**EYE FILLET. 37.5**

•ROSSINI - brandy . mushroom . bacon . cream sauce

•POIVRE VERDE - whole grain mustard . green pepper . brandy . cream sauce

**PASTA**

**FETTUCCHINE ALFREDO. 17/21**

Classic . chicken . mushroom . bacon . cream . parmesan

**SPAGHETTI ALLA CARBONARA. 17/21**

Bacon . mushroom . egg yolk . cream . parmesan

**SPAGHETTI ALLO SCOGLIO. 22/26**

Prawns . scallops . mussels . shrimps . basil . white wine . chili . parmesan

**SPAGHETTI ALLA BOLOGNESE. 17/21**

Traditional beef sauce . tomato . parmigiano