



antipasto and starters

- marinated taggiasche olives (v, g) **8**
- arancini milanese, mozzarella, romesco (v) **14**
- prosciutto, roast peppers, burrata (g) **18**
- tiger prawns, garlic, chilli, slaw **19**
- spaghetti, pancetta, tomato, chilli **18**
- lamb polpette, melanzane, ricotta **18**

three courses for \$60 every night

mains

- ricotta gnocchi, pumpkin, brown butter, sage (v) **36**
- pappardelle, roasted duck, wild mushrooms **37**
- lamb shoulder, tomatoes, basil, venetian polenta (g) **37**
- grilled atlantic salmon, umbrian lentils, salsa verde (g) **37**
- beef cheeks, potato puree, horseradish gremolata (g) **36**

sides

- rocket, spinach, parmesan salad (v,g) **10**
- brussel sprouts, mustard dressing (v,g) **10**
- potato mash (v,g) **8**

desserts

- lemon tart, double cream **15**
- chocolate terrine, honey comb, vanilla ice-cream (g) **15**
- pistachio creme brûlée, shortbread **17**
- affogato, ice-cream, espresso, frangelico (g) **13**

(g) - gluten free, (v) - vegetarian