



3 COURSES \$69PP / 2 COURSES \$59PP

Choose one dish from the following menu per course
Please advise of any allergies or dietary requirements as not all ingredients are listed

Entrees

Ravioli Cicale di Mare

handmade ravioli filled with Moreton Bay bug meat
and bechamel, served with a truffle butter sauce

Gamberi e Capesante

local prawns and scallops pan fried and served
in a creamy bisque sauce with avocado and goats cheese GF

Gnocchi

handmade potato gnocchi served in a
creamy rocket and macadamia pesto sauce V

Quaglia al Pistacchio

deboned quail stuffed with pistachio and prosciutto,
wrapped in guanciale, served on a velouté of potato with
an orange and soy reduction

Pane Di Casa

homemade fresh bread with XV olive oil \$6.5

Main Course

All main meals served with chefs choice of salad or vegetables

Red Emperor

fillet with local tiger prawns and pippies.
Served with a lemon butter crustacean sauce GF

Costoletta di Vitello

veal cutlet, served with a porcini mushroom sauce GF

Risotto Vegetarian

carnaroli rice, served with a slow cooked vegetable
ragu in a light tomato sauce GF

Linguine Gamberi e Granchio

linguine pasta cooked in a crustacean bisque and served with
local tiger prawns and fresh sandcrab meat

Fettuccine al Ragù di Carne

handmade fettuccine pasta served with a slow cooked
beef and pork ragu sauce

Lasagna Croccante

handmade individual closed crispy lasagna made with
fresh pasta sheets and filled with a slow cooked duck ragù.
Baked until golden brown and crunchy

Patate Fritte

crunchy fries served with tomato sauce
and mayonnaise V \$10

Desserts

Affogato

vanilla gelato served with a shot of espresso coffee
and your favourite liqueur, Frangelico, Kahlua,
Chocolate or Baileys GF

Sorbetto Limone

two scoops of refreshing lemon sorbet GF

Tiramisù

savoardi biscuits, coffee, a touch of marsala,
mascarpone and cocoa

Budino al Cioccolato

Italian chocolate pudding served with fresh marinated
strawberries and whipped cream GF

Dolci Casa Nostra

our family recipe from Bronte, Sicily.
A duo of decadent pistachio cake and a creamy
semifreddo with a pistachio praline

Cheese plate available for an additional \$10

Formaggi

a selection of Italian cheeses served with lavosh,
bread, homemade preserves and honey

Tasting Menu

6 COURSES \$115PP + MATCHING WINES \$55PP

Your waiter will describe the wines we
have selected to match your tasting menu

Cicale Di Mare

grilled Moreton Bay Bug meat served in a
porcini mushroom sauce GF

Tagliolini Scampi

handmade tagliolini pasta cooked in a
scampi bisque and served with a crudo of scampi

Red Emperor

served in a lemon butter crustacean bisque GF

Quaglia al Pistacchio

deboned quail stuffed with pistacchio and
prosciutto, wrapped in guanciale, served on a veloute
of potato with an orange soy reduction

Wagyu Striploin

MB6+ served with a beef jus and a citrus mousse

Dolci al Pistacchio

chefs Sicilian Pistacchio dessert recipe

Must be ordered for the whole table with a minimum of 2ppl and a maximum of 4ppl.

We recommend booking in advance to avoid disappointment, but please feel
free to ask for immediate availability.

Degustation menus are unable to be changed for dietary and
allergy requests. We apologise for any inconvenience.

Pasta Degustation

\$ 89 PP

Tagliolini Scampi

handmade tagliolini pasta cooked in a scampi bisque and served with a crudo of scampi

Linguine allo Scoglio

linguine served with fresh sandcrab meat and local tiger prawns. Tossed with garlic, xv olive oil and a touch of fresh chilli

Ravioli Cicale di Mare

handmade ravioli filled with Moreton Bay Bug meat and bechamel, served with a truffle butter sauce

Cappelletti Dell'Etna

pasta filled with an explosion of traditional Sicilian flavours
Our version of the traditional Catanese Pasta alla Norma

Lasagna Croccante

handmade individual closed crispy lasagna made with fresh pasta sheets and filled with a slow cooked duck ragù. Baked until golden brown and crunchy

Agnolotti al Cioccolato

chocolate agnolotti, filled with a ricotta pistacchio cream

Must be ordered for the whole table with a minimum of 2ppl and a maximum of 4ppl.

We recommend booking in advance to avoid disappointment, but please feel free to ask for immediate availability.

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Seafood Lovers Feast

\$109PP

Entrees

Calamari
Octopus
Moreton Bay Bugs
Prawns
Scallops

Pasta with seafood

Chef's pasta with seafood of the day

Main Course

Fish of the day with salad

Desserts

Chef's selection of the day

Must be ordered for the whole table with a minimum of 2ppl and a maximum of 4ppl.

We recommend booking in advance to avoid disappointment, but please feel free to ask for immediate availability.

Dietary changes are not possible with this Seafood Lovers Feast Menu
A menu of fish and crustaceans prepared according to market availability,
listed items are subject to change

Chefs Banquet Menu

\$85pp

Must be ordered for the whole table, Minimum of 4 ppl

A great option for groups, with all meals served to tables as share plates

Dishes change daily, depending on chefs fresh produce and inspiration

We recommend booking in advance to avoid disappointment,
but please feel free to ask for immediate availability

Dietary changes are not possible with this Chefs Banquet Menu