Cheesy Garlic
Baguette.
14.5

Trio of Dips
Served with olives, semi dried tomatoes and roast capsicum.
14.5

Tomato and Basil Bruschetta
Served with a baked garlic baguette.
14.5

Baked Escargot
with garlic butter and cheese served with truffled toast
19

Margarita Pizza
Baked with a tomato sauce, basil and buffalo mozzarella.
22

Prawn and Scallops Pizza
Baked with a mango chutney and tomato sauce, red onion, roast capsicum and buffalo mozzarella.
25

Chicken Fettuccine Primavara
Sautéed olives, broccoli, tomatoes, onion and basil in a rose sauce
29

Traditional Fettuccine Carbonara
Sautéed bacon, shallot, garlic and black pepper finished with egg yolk and parmesan.
28.5

Prawn and Scallop Risotto
With a lemon, lime and thyme fusion. Finished with apple salsa, white balsamic glaze and parmesan.
29

Portobello Mushroom and Walnut Risotto
Finished with an egg yolk, blue cheese and black balsamic glaze.
27

Veal Fungi
Tender veal medallions sautéed with garlic and mushrooms in a creamy reduction. Served with roast pumpkin and Broccolini finished with truffle oil and Italian parsley.
34

Veal Scallopini
Tender veal medallions sautéed with Scallops, thyme, garlic and shallots.
Served with rosemary roast potatoes finished with truffle oil and Italian parsley.
36

Soy and Maple Salmon
On a Thai peanut salad topped with crispy fried carrot.
29.5

Baked Chicken Breast
On roast capsicum mash potato topped with broccolini , finished with Serranno ham dust, Parmesan sail and basil pesto.
36

Seared New York Strip Loin
On creamy truffled mash potato topped with Dutch carrots and a portobello mushroom demi glaze.
37