

## Entrées

### Caprese Salad

Carpaccio of Adelaide tomatoes, buffalo mozzarella, basil ..... 19.5

### Ravioli

House-made spring lamb ravioli, ricotta, tomato, gremolata ..... 19.5

### Soft Shell Crab

Soft shell crab, crumbed fennel, citrus salsa ..... 19.5

### Cauliflower Panna Cotta

Cauliflower panna cotta, pickled beetroot, shaved radish ..... 19.5

### Calamari

Lightly floured fried calamari, rocket, lime mayonnaise ..... 19.5

### Antipasto

A selection of small appetisers ..... 19.5

## Pasta & Risotto

### Linguine

Linguine marinara, scallops, mussels, king prawns, fresh calamari,  
fish pieces, garlic, chilli ..... 29.5

### Pappardelle

House-made pappardelle pasta, four-meat tomato ragù ..... 28

### Risotto

King prawn risotto, pea puree, lemon ..... 29.5

### Spaghettini

Spaghettini, spinach & hazelnut pesto, goat cheese, garlic, chilli ..... 26.5

### Penne

Penne puttanesca, capers, olives, oregano, anchovies,  
garlic, chilli, napoli sauce. .... 27.5

## Mains

### Fish of the Day

Please refer to the specials board for our daily selection of fish.

### Lamb

Char-grilled lamb rump, crushed Kipfler potatoes, leek,  
seeded mustard, chervil, red onion & preserved lemon salad ..... 38

### Veal

Pan-seared veal eye-fillet, coleslaw, salsa vierge ..... 39.5

### Poussin

Boned roast chicken, baby leeks, carrots, beetroot, butter,  
caper & parsley sauce ..... 38

### Eye-Fillet

Char-grilled black angus eye-fillet, potato galette, grilled asparagus,  
horseradish aioli ..... 39.5

## Sides

Italian style fried potatoes, garlic, rosemary salt ..... 8

Mixed leaf salad, lemon, extra virgin olive oil ..... 8

Pan-fried green beans, extra virgin olive oil ..... 9

Sautéed spinach, pine nuts, fresh goat cheese, garlic, extra virgin olive oil ..... 9.5

Rocket, pear salad, shaved parmesan, balsamic, extra virgin olive oil ..... 8.5