



Take Away Menu – phone 9534 0488

All wine available too!

Monday-Saturday 4-8pm

To start

Warmed olives		4.00
Bee Sting - stuffed fried jalapeño, fetta, lime zest, pine nuts	<i>each</i>	3.00
Fig with gorgonzola wrapped in prosciutto with burnt truffle honey		5.00
Eggplant parmigiana		8.00
Arancini (3) - cheese, herbs, lemon zest		9.00
Croquettes (3)		9.00
Spicy beef meatballs, tomato, parsley		9.00
Citrus cured ocean trout, crème fraiche, beetroot chips, mandarin oil		15.00

Pasta

Spaghetti bolognaise	20.00
Lasagne with bolognaise, béchamel, cheese	20.00
Spaghetti 'mazza' - mussels, pipis, calamari, fish, prawns, garlic, chilli	25.00
Risotto – wild mushroom ragu, spinach, Persian fetta, truffle oil	20.00
Pappardelle pasta with ragu of roasted duck, leek and lemon thyme	20.00
Potato gnocchi, burnt butter , sage, pecorino	20.00

Mains – all \$25

Roasted whole chicken, roasted baby root vegetables, beetroot pickle, whipped Persian feta, jus	25.00
Veal schnitzel with Italian slaw and rosemary potatoes	25.00
Barramundi fillet, asparagus, risoni pasta, baby zucchini, peas, confit cherry tomatoes, lemon myrtle beurre blanc	25.00

Steak – \$28 each!

230g flat iron steak 28.00

250g grain fed eye fillet 28.00

steaks served with potato + rosemary galette, wilted greens and jus butter

Sides + Salads

Shoestring fries 7.00

Rosemary and garlic roasted potatoes 7.00

Rocket + parmesan salad 9.00

Sautéed green beans, shallots, spinach, smoked almonds & ricotta salata 8.00

Cos leaf salad with shaved zucchini, mint, peas, shallots, ricotta 9.00

Caprese salad - tomatoes, buffalo mozzarella, basil, aged balsamic, grissini 12.00

Grilled haloumi salad with ancient grains, nuts & seeds, pomegranate, currants, coriander, mint, roasted pumpkin, lemon yoghurt 14.00

Desserts

Hazelnut & chocolate fudge brownie (petit four) 2.50

Hazelnut, caramel & chocolate mousse bar, rice crispy crunch 10.00

Warm fig and pecan pudding, anglaise sauce 10.00

The Bombe – mango semifreddo, blackberry sorbet, poached blackberries & macadamia praline 10.00

Tubs of house made icecream or sorbet \$25

Are you celebrating your birthday at home with family?

**Whole bombe alaska! \$ 80 for 10-15 people
\$ 50 for 8-10 people**