

Cocktail Specials 2 great menus to choose from

BOOK YOUR SPOT TO AVOID DISAPPOINTMENTFrom 5pm - 9pmDrinks til 9:45pm



Valentine's Day Menu

Entrée

TARTARE DI SALMONE

Salmon Tartare, with a Lemon and Orange Reduction, Parsley and Chives served with Crispy Sea Salt Focaccia and Caramelised Orange Segments	\$21
POLIPETTI AFFOGATI Warm Baby Octopus, served in a Seafood Sugo with Kalamata Olives, Cherry Tomatoes and Crispy Pane Di Casa	\$22
Pasta	
GNOCCHI AL RAGU In house made Gnocchi served in a slow cooked Beef Ragu topped with Crispy Mushrooms and Parmesan Cheese	\$26
RAVIOLI DI GAMBERI Red Ravioli filled with a Prawns and Lemon mix in a Saffron Butter Sauce, topped with Crispy Capers, Prawn Oil and Pangrattato	\$29
Mains	
PESCE SPADA ALLA GRIGLIA 200g medium Mibrasa Grilled Sword Fish served on a White Wine, Mussels	

and Butter Couscous Risotto, topped with a Mint and Parsley Salsa Verde \$38

BISTECCA ALLA MIBRASA

250g Black Gully Scotch Fillet served with Potato Duchess, Beetroot Puree,	
Honey Glazed Dutch Carrots and Bordelaise Sauce	\$49

Desserts

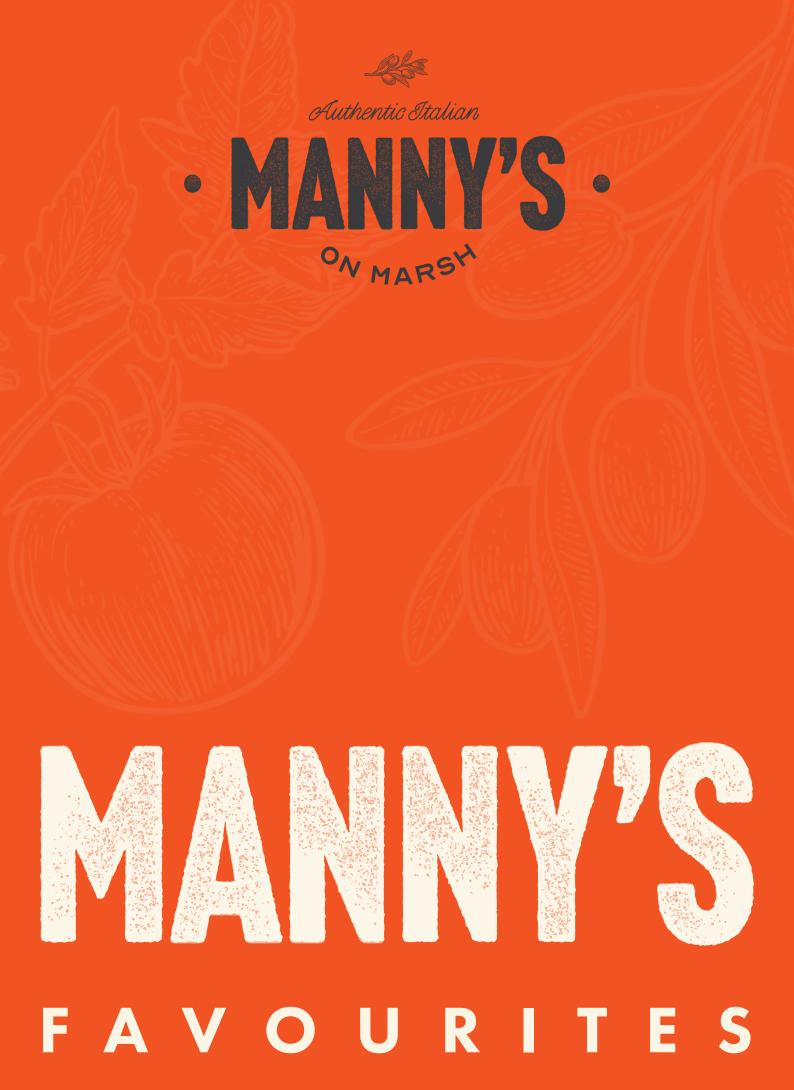
TORTA AL FRUTTO DELLA PASSIONE

Crispy Biscuit base with a Creamy Cheesecake centre topped with a Passionfruit Reduction served with a Pea Flower and Coconut Gelato

BUDINO AL CIOCCOLATO

Budino mould set Dark Chocolate, Butter and Cream served with a Raspberry Coulis and Chantilly Cream

\$15





Inzio

OLIVE MISTE Crunchy Pane Di Casa served with Mixed Olives and Tomato Relish (V, DF & VG)	\$10
ARANCINI AL RAGÙ Traditional Beef Ragù Arancini served with Tomato Relish and Parmesan Cheese	\$16
FRITTO MISTO Lightly Floured and Salted Calamari, Scallops, Soft Shell Crab and King Prawn served with CrispyParsley and Lemon Mayonnaise (DF)	\$30
ANTIPASTO CLASSICO Classic Antipasto with Prosciutto Di Parma, Selection of Cold Meats, Brie Cheese, Blue Cheeseand Toasted Pane Di Casa (DF & GF ON REQUEST)	\$34
Primi	
PENNE ARRABBIATA Penne Rigate with a Basil, Chilli and Napoletana Reduction, infused Chilli Oil and Half Burrata (V, VG, DF & GF ON REQUEST)	\$24
CASARECCE CON SPEZZATINO Casarecce Pasta with a White Wine and buttered Lamb Spezzatino, Herb Oil and Parmesan Cheese (GF & DF ON REQUEST)	\$32
MEZZELUNE AL MAIALE Fresh Mezzelune Pasta filled with slow-cooked Pork Scotch Fillet in a charred Capsicum Sugo, topped with Crispy Pancetta, Chilli Oil and Parmesan Foam (DF ON REQUEST)	\$34

(GF) GLUTEN FREE, (V) VEGETARIAN, (VG) VEGAN, (NF) NUT FREE, (DF) DAIRY FREE



Secondi

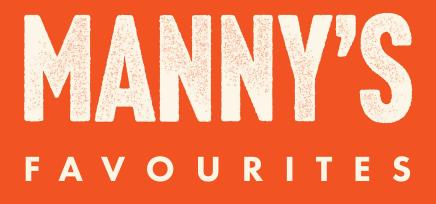
FRITELLE DI LENTICCHIE Potato and Lentils Fritters served with an Oil and Basil Caponata, Sweet Carrot Puree, Crispy Eggplant and Tomato Relish (V, VG, GF ON REQUEST)	\$26
POLLO ALLA DIAVOLA Chilli, Parsley and Garlic-Marinated Half Chicken Sous Vide, finished on the mibrasa served with a Lime and Capsicum Puree, Cherry Tomato Salad and Burrata Cream (GF, DF ON REQUEST)	\$43
ANATRA AFFUMICATA Manny's Classic Smoked Duck served with a Potato Rosti, Plum Puree, Orange Reduction and Pickled Cherries (GF, DF)	\$46
PETIT EYE FILLET 200g Petit Eye Fillet served with Bordelaise Sauce and Charred Lemon (DF & GF)	\$49

Carne Frollata

CONTROFILETTO 200g MB8+ Wagyu Striploin served with Bordelaise Sauce and Charred Lemon (GF) BISTECCA FIORENTINA FROLLATA

1 Kg Black Gully MB+ 6 days house aged Bistecca Fiorentina served with	
Bordelaise Sauce and Charred Lemon	\$150
(GF)	

\$84



Contorni

Toasted Pane Di Casa served with Pepe Saya Cultured Butter (V)	\$9
VERDURA ARROSTO Broccollini and Beans cooked in the Mibrasa and dressed with a Dijon Vinaigrette (GF, V)	\$12
RUCOLA E PERA Rocket, Pear and Walnut Salad with a Balsamic and Olive Oil Dressing (V)	\$12
PATATE ARROSTO Twice cooked deep fried Chat Potatoes topped with Parmesan (V)	\$12
Dolci	
VANILLA GELATO Home-Made Vanilla Gelato (GF, V)	\$12
CANNOLI Cannoli Filled with Vanilla Custard served with Mixed Berry Compote and Strawberry Whipped Cream (V)	\$14
TIRAMISU Coffee Dipped Savoiardi Biscuits, layered with Mascarpone Cheese and Marsala (V)	\$14

(GF) GLUTEN FREE, (V) VEGETARIAN, (VG) VEGAN, (NF) NUT FREE, (DF) DAIRY FREE



Kids

FETTUCCINE WITH PULLED PORK RAGU Fresh fettuccine served with slow cooked Pork Ragu topped with Parmesan Cheese (DF ON REQUEST)	\$16
PENNE WITH CREAMY CHEESE SAUCE	
Penne served in a Creamy Cheese Sauce topped with Parmesan Cheese (V)	\$16
CHICKEN SCHNITZEL	
Crumbed Chicken Breast served with Shoestring Fries and Tomato Sauce (DF)	\$18
KIDS ICE CREAM	
Single scoop of In-House Vanilla Gelato served with Chocolate Sauce	
or Mixed Berry Compote (GF)	\$9.5