



TWO COURSE \$50 ~ THREE COURSE \$57
THURSDAY 2ND, FRIDAY 3RD, SATURDAY 4TH MAY
LUNCH & DINNER

ENTREE

- **BARBEQUED ITALIAN FLAVOURED SQUID WITH FRESH LIME AND MIXED LEAVES GF**
- **GRILLED FIGS WITH PROSCIUTTO, BURRATA, ROCKET & BALSAMIC GF VO**
- **NDJUA (SPICED PORK) ARANCINI WITH PARMESAN, SAFFRON & GARLIC AIOLI**
- **BRUSCHETTA WITH DICED TOMATO, ONION, FRESH BASIL AND A CARAMELISED BALSAMIC GLAZE GFO V**

MAIN

- **PRAWN, CHORIZO & TOMATO TAGLIATELLE WITH FRESH BASIL & SOFT FETTA**
- **CHICKEN SALTIMBOCCA ALLA ROMANA WITH ASPARAGUS, PARMESAN, PINE NUT & ROCKET SALAD GF**
- **VEAL SCALLOPINE WITH POTATO CROQUETTE, MUSHROOMS & BROCCOLINI GFO**
- **RATATOUILLE VEGETABLES WITH TEMPURA ASPARAGUS & BASIL PESTO**

DESSERT

- **TIRAMISU WITH FRESH SLICED STRAWBERRIES**
- **CHOCOLATE AND COFFEE PANNA COTTA WITH DOUBLE CREAM & CHOCOLATE HONEYCOMB PIECES GF**
- **LEMON RICOTTA CANNOLI WITH CITRUS CURD**