

**enjoy our chefs selection set menu // la grande abbuffata \$65pp**

*our menu is designed to be shared*

**entrée + antipasto**

<i>thoroughbread bakery sourdough</i>	<i>2.5 per person</i>
<i>mixed marinated olives (gf)</i>	<i>6</i>
<i>salumi board (gf)</i>	<i>22//39</i>
<i>bruschetta, tomato, basil (pp)</i>	<i>8</i>
<i>polenta &amp; parmesan chips, truffle sauce</i>	<i>14.9</i>
<i>arancini of pork belly, smoked chilli</i>	<i>15</i>
<i>calamari, rocket, herb mayonnaise</i>	<i>16.9</i>
<i>zucchini flowers, prawns, mascarpone(gf)</i>	<i>18.9</i>
<i>beef carpaccio, truffle pecorino</i>	<i>19.9</i>
<i>organic pork meatballs, tomato sugo (gf)</i>	<i>19</i>
<i>whitebait fritters</i>	<i>18.9</i>

**pasta + gnocchi (gf available on request + \$1.5)**

<i>cannelloni, ricotta, spinach</i>	<i>25.9</i>
<i>gnocchi, burnt butter, sage, gorgonzola</i>	<i>23.9</i>
<i>gnocchi napoletana</i>	<i>22.9</i>
<i>pasta con ragu</i>	<i>27.9</i>
<i>spaghetti meatballs</i>	<i>23.9</i>
<i>spaghetti marinara</i>	<i>27.9</i>

**fish + meat**

<i>snapper, acqua pazza (gf)</i>	<i>39.9</i>
<i>chicken, cauliflower purée, salsa rossa (gf)</i>	<i>34</i>
<i>rack of lamb, caponata, salsa verde (gf)</i>	<i>37.9</i>
<i>bistecca (t-bone 500g)</i>	<i>45</i>

**sides**

*salad 9    vegetables 9    potatoes 8*

**dish of the day**

**tuesday** spaghetti meatballs//15

**thursday** home made lasagna//19

**saturday** brodetto //35

**wednesday** spaghetti bolognese//18

**friday** veal cotoletta (schnitzel)//30

**sunday** sunday roast//35

*please advise your waiter of any allergies*