

# TAKE AWAY MENU

**20% DISCOUNT OFF ALL TAKE AWAY ORDERS**

Available Tuesday – Sunday

Lunch 12pm – 3pm, Dinner 5pm – 8pm

**Call 9949 2255 to place your order**

## PRIMI

Sourdough Bread, Pepe Saya Butter	8
Spinach & Taleggio Rice Balls (V)	17
Caprese Salad, Buffalo Mozzarella, Heirloom Tomatoes, Sicilian Green Olives, Balsamic Reduction, (GF) (V)	25
Salt & Pepper Calamari, Aioli, Fresh Lemon (GF)	23

## PASTA & RISOTTO

Fresh Bucatini, Pancetta, Broccolini, Pecorino Fondue & Black Pepper	27
Pumpkin & Goats Cheese Ravioli, Burnt Butter, Sage, Hazelnuts, Shaved Parmesan (V)	29
Hand Made Potato Gnocchi, Rich Tomato Sauce, Basil & Buffalo Mozzarella (V)	29
Saffron Gnocchetti Sardi with Crab, Capsicum & Zucchini Flowers	32
Fresh Linguine with Vongole, Garlic, Chilli, Cherry Tomato, Local Artisan Bottarga	32
Prawn & Pea Risotto with Pistachio (GF)	32

## SECONDI

Pumpkin & Quinoa, Rocket, Roasted Vegetables (GF) (V)	24
Ora King Salmon, Peas & Pancetta, Kipfler Potato (GF)	37
Grilled Yellowfin Tuna Steak, Cherry Tomato & Garlic Sauce, Red Cabbage, Spring Onion & Blood Orange Salad	36
Grilled Romesco Chicken Breast, Mild Jalapeno Puree, Grilled Radicchio, Garlic Crumb & Jus	32
Crumbed Veal Schnitzel, Grated Parmesan, Fresh Lemon	31
Grain Fed Beef Eye Fillet Baby Carrots, Capsicum Puree, Black Garlic Butter, With Lemon and Rosemary Jus (GF) (Cooked Medium)	46

## CONTORNI

Beer Battered Fries, Parmesan, Rosemary (V)	9
Rocket, Pear, Parmesan, Lemon Dressing (GF) (V)	10
Baby Carrots, Garlic Butter, Shaved Almonds (GF) (V)	10
Broccolini, Garlic, Chili & Olive Oil (GF) (V)	9

## DOLCI

Vanilla Custard filled Profiteroles, Warm Chocolate Sauce, Shaved Almonds	16
Tiramisu	16
Ricotta Cassata Cannoli	12

*Card Fee's: Visa & Mastercard – 1%, Amex – 3.02%*