



ITALIAN ANTIPASTO SHARING PLATTERS

Fresh Italian style ciabatta bread (V)

Mushroom Arancini served with Basil Pesto and Parmesan Cheese (V)

Antipasto Caprese with Parma ham Prosciutto (V on request) (GF)

*Fried Calamari served with homemade tartar sauce, salad and lemon wedge
(GF available)*

CHOICE OF MAIN COURSE

BARRAMUNDI (GF)

*Pan fried 200gr Barramundi Fillet served with
mashed potatoes and mix vegies*

RAVIOLI AI FUNGHI PORCINI (GF on request) (V)

Fresh Ricotta and spinach filled Ravioli pasta served with creamy Porcini mushroom sauce and Pecorino cheese

SCOTCH FILLET(GF)

Grilled 250gr Scotch Fillet served with roasted potatoes, mix vegies and red wine jus

CHOICE OF DESSERT

Homemade Tiramisu

Vanilla Panna Cotta served with mix berries sauce

Please let us know if any allergies, intollerances or preferred Gluten Free option