

Weekly Special

Starters

Seafood salad on pineapple carpaccio \$20

Prawn cocktail with pink sauce \$17

Mussels sauté with toasted bread \$18

Mains

Homemade tagliolini \$28

(with clams on a zucchini cream, oil and mint)

Homemade maltagliati \$30

(with calamarata, calamari, sun-dried tomatoes, asparagus and marinara sauce)

Barramundi fillet \$32

(in potatoes layers on a velvety purple cabbage cream and a sprinkle of pistachio)

Grilled calamari \$30

(with avocado cream, vegetable crudités and dill oil)

Sides and salads

Feta salad \$18

Caprese salad \$18

Quinoa salad \$18

Rocket salad \$9

Small garden salad \$8 Big garden salad \$15

Chips \$6

Sweet potatoes \$9

Pizzas

Meatballs pizza \$ 22

(San Marzano tomatoes, mozzarella, mushrooms, parmesan)

Rosa di Parma \$ 24

(Pizza base, mozzarella, ham, porcini mushrooms, truffle cream on a base of roquette and prosciutto)

Desserts

Homemade Nutella Chocolate Pizza \$ 15

(with strawberries, pistachio and vanilla ice-cream)

Chef's Lemon Delight \$ 15

(with lemon custard, dark chocolate, mascarpone and black cherry)

Panna cotta \$ 15

(with cranberry sauce, chocolate and crushed pistachio)