



the living room

Appetisers

Fresh Ciabatta bread with butter, olive oil and balsamic	6
Warm Garlic Turkish Bread	12
Warm Turkish bread (veg, vegan, gf bread available) served with extra virgin olive oil and balsamic reduction. ... add one or two dips...	12
- Roasted beetroot and feta with toasted sunflower seeds and olive oil (gf)(veg)	6
- Whipped Goat Ricotta with honey mustard olive oil and smoked almonds (gf)(veg)	6
Sicilian Olives (gf) (veg) warmed with roasted almonds, garlic, rosemary and lemon.	15
Sardines on Sourdough whipped goat ricotta, fried sardine fillet, Sicilian olives, pickled shallot, golden raisins and toasted pinenuts.	18
Tomato Bruschetta (veg, vegan without mozzarella) toasted ciabatta with Roma tomato and Spanish onion salsa, buffalo mozzarella, basil, olive oil and balsamic reduction.	16
Oysters Natural (gf) with lemon.	3.5 each
Oysters Kilpatrick (gf) grilled with bacon and bbq sauce.	4.5 each

Kids Menu (for children under the age of 12)

Grilled Chicken (gf) with chips and salad.	14
Battered Flathead with chips and salad.	16
Fried Calamari (gf) with chips and salad.	14
Rigatoni Pasta (veg) with Napoli sauce.	14
Rigatoni Pasta (veg) with cream and mushrooms.	14
Grilled steak (gf) with chips and salad.	20
Vanilla Ice Cream (gf, veg) with chocolate, caramel, vanilla or strawberry topping.	7

Entrees

Calamari (gf) crusted calamari, lemon pepper, tartare sauce, rocket, and lemon vinaigrette.	Entree 26	Main 36
Tiger Prawn Salad Qld Tiger prawns, sautéed in garlic butter with a salad of rocket, shaved savoy cabbage, avocado, mint, basil and a sweet tomato and lime vinaigrette.	28	38
Prawns and Calamari (GF) Sautéed prawns and calamari with garlic, capers and Roma tomatoes in beurre blanc, finished with rocket leaves	28	38
Crumbed Scallops panko crusted scallops with pea puree, lemon balm mayo, candied prosciutto, mint oil and watercress	28 4 scallop	38 6 scallop
Goat Cheese Soufflé (V) twice baked with endive, pickled shallot and walnut salad, finished with peppered apple and lemon chutney.	21	
Pork Belly Pavé (gf) fried pork belly glazed in sweet and sour tomato, red pepper and lime relish, served with cauliflower cream, rocket and apple remoulade.	28	38
Zucchini fritters and Smoked Salmon (gf) zucchini and chickpea fritters with smoked salmon, lemon yoghurt, avocado, rocket and pickled shallots.	18	26
Crispy Cauliflower (gf), veg, vegan without feta) sambal chilli crusted cauliflower, capsicum relish, feta, toasted pepitas, lemon dressed rocket and cucumber.	24	
Add Smoked Salmon or Char-grilled Chicken	8	
Pumpkin Salad (gf, veg) dukkah crusted butternut pumpkin with tahini, endive, pickled shallot, apple and pomegranate molasses.	24	.
Add Smoked Salmon or Char-grilled Chicken	8	

Pasta & Risotto

All pasta is handmade by **Agresta Prima Pasta** and is preservative free.

GLUTEN FREE PENNE pasta is available as a substitute for all pasta and risotto dishes

	Entrée	Main
Gnocchi Pomodoro (veg) sautéed garlic and basil in olive oil with Roma tomatoes, finished with Napoli sauce and baked ricotta.	26	36
Rigatoni Artichoke (veg) sautéed caramelised onion, mushrooms and garlic with artichokes and spinach, finished with cream and pinenuts.	26	36
Casarecce Lamb Ragu sautéed red onion, garlic and rosemary in a braised lamb ragu with spinach, Kalamata olives and Napoli sauce.	29	39
Casarecce Chicken sautéed chicken, garlic, herbs, roasted pumpkin and braised leek, finished with spinach in a parmesan cream.	28	38
Linguine Puttanesca sautéed anchovies, garlic, chilli, capers, red onion, olives and Roma tomatoes, finished with olive oil and basil.	28	38
Risotto Barramundi (gf) barramundi sautéed with garlic, sambal chilli, leek, broccoli and peas, finished with saffron and lemon butter.	28	38
Prawn Ravioli filled with ricotta, prawn and bisque, served with grilled Tiger prawns, sautéed leek and peas, finished with lemon saffron cream and harissa oil.	29	39
Linguine Marinara sautéed prawns, calamari, scallops, fresh fish and mussels with garlic and white wine, finished with butter, parsley, and extra virgin olive oil.	-	45
Linguine Pescatore sautéed prawns, calamari, scallops, fresh fish and mussels with garlic, chilli, and white wine, finished with Roma tomatoes, Napoli sauce and extra virgin olive oil.	-	45

Mains

Wild Caught NT Barramundi Fillet (gf) pan roasted served with leek risotto, roasted red pepper pesto, lemon beurre blanc, Warrigal greens and harissa oil.	46
Pork Cutlet (gf) char grilled, served with braised Savoy cabbage, rosemary butter braised potato and peppered apple chutney, finished with red wine jus	46
Lamb Wellington braised lamb shoulder pavé with caramelised onion, bacon and mushrooms, wrapped in puff pastry served with cauliflower cream, roasted beetroot, rocket and pickled shallots.	46
Chicken Saltimbocca (gf) chicken breast rolled with prosciutto, sage and parmesan, oven roasted and served with pumpkin puree, sautéed broccolini, garlic butter and fried sage leaves.	42
Grass Fed Gippsland Eye Fillet (200g) (gf) served with Paris potato mash, herb roasted mushrooms, café de Paris butter and red wine jus.	53

Sides to Share

Sambal Cauliflower (gf, veg) crispy fried sambal chilli marinated cauliflower served with lemon yoghurt.	15
White Polenta and Parmesan Chips (gf, veg) with tomato and capsicum relish.	15
Sautéed Mixed Broccoli (gf, veg) sautéed broccoli with garlic butter.	15
Cocktail Potato Wedges (gf, veg) fried cocktail potato wedges with garlic and rosemary seasoning.	15
New Potato Salad (gf, veg) boiled new potatoes with capers, dill, cucumbers, spring onions, parsley and mayonnaise	15
Rocket and Parmesan (gf, veg) with apple, parmesan, candied walnuts, and honey sherry dressing.	15
Mixed Leaf Salad (gf, veg) with French dressing.	15
Chips (veg) with aioli.	12

Desserts

Flourless Orange and Almond Cake (gf) orange curd, salted caramaple sauce, vanilla bean ice cream and candied orange.	17
Vanilla Panna Cotta served with cocoa caramel, glacé mandarin, shortbread crumb and chocolate meringue shards.	17
Hazelnut Frangipane tart (gf) baked tart, raspberry sorbet, fresh raspberries and vanilla anglaise.	17
Sticky Date Pudding steam baked ginger and cinnamon spiced date pudding finished with butterscotch sauce and vanilla bean ice cream.	17
Sorbet (gf, vegan without shortbread) raspberry, chocolate and lemon sorbet with shortbread crumb, fresh strawberries and almond bread wafers.	17
Tira Mi Su coffee-soaked sponge fingers layered with Frangelico and Kahlua mascarpone cream with chocolate sauce and chopped chocolate.	17
Affogato Shot of espresso served with vanilla bean ice cream.	9
	20
Irish Coffee Black coffee, Irish whisky, sugar and cream For the coffee lover who likes to take things to the edge.	

Cheeses

One 50gm Cheese portion	18
Two 50gm Cheese portions	27
Three 50gm Cheese portions	36

served with caramelised fig & quince paste, fig and walnut Rolada, sliced fresh apple with toasted fruit almond bread and gluten free wafers.

GORGONZOLA – Blue (Italy)

A crumbly cheese made from unskimmed cow's milk. Soft, sweet, with a subtle creamy texture and piquant finish.

COMTE – Gruyere (France)

Semi-hard cheese with a buttery texture and a slight piquant creamy flavour.

CHEDDAR – (England)

Milk sourced from Holstein Friesian cattle; this hard cheese is matured in wooden slabs so to attain its nutty flavour. Aged for at least 10 months.

BRILLET SAVARIN (Triple Cream) – (Bourgogne, France)

A triple cream cheese made with full cream milk and added cream. Aged for 5 to 6 weeks