



SET MENU NO.2

2 courses \$55 or 3 courses \$65 | Minimum 2 people

ANTIPASTI

Frutti Di Mare

Fresh Oysters (5)
shallot & red wine dressing

Char-grilled Calamari
chilli, parsley & lemon juice

Fresh Scallops
garlic, wild rocket & baby cress salad

Other

Cos, Radicchio & Snow Pea Salad

Eye Fillet Carpaccio ^(SP)
(thinly sliced raw beef)
truffle oil, anchovy dressing, Maldon sea salt,
shaved parmigiano reggiano & watercress

Caprese Salad ^(SP)
Fresh Clevedon buffalo mozzarella,
prosciutto *(optional)*, vine-ripened tomatoes,
basil & olive oil

SECONDI

Frutti Di Mare

Scampi Tails ^(SP)
sautéed w/- linguini, garlic, chilli,
Italian parsley & limes

Oven Roasted Snapper
saffron lime risotto, rocket, shaved
parmigiano reggiano, extra virgin
olive oil & chardonnay vinaigrette

Di Carne

**S.P.Q.R. Roast Free Range Chicken Breast
in Italian Herb Rub** ^(SP)
homemade coleslaw & mash

Angus Pure Eye Fillet ^(SP)
marinated in thyme, lemon, garlic
pepper & extra virgin olive oil
w/- spinach, snowpeas, & red wine jus

Vegetariano

Char-grilled Eggplant
slow roasted capsicum, goat's cheese, basil & olives

Pizza

Fresh tomato & basil w/- truffle oil

**Salami, anchovies, capers, olives,
chorizo, mushrooms, chilli & oregano**

Tomato, anchovies, olives & capers

Cajun chicken, caramelised onions & feta

**Chorizo, tomato, red onions,
olives & shaved parmigiano reggiano**

**Wild mushrooms, crispy sage
& kikorangi blue cheese**

Pepperoni, olives, chilli & tomato

**Caramelised onion, pepperoni,
capsicum & rocket**

**Pumpkin, prosciutto, mozzarella,
roast garlic, basil & spinach**

**Fresh prosciutto, rocket, rosemary,
caramelised onion, red onion & chilli**

**Smoked salmon, capers, dill,
sour cream & rocket**



DOLCI

Raspberry & Vanilla Crème Brulee
crusted caramelised sugar ^(SP)

Tiramisu
brandy & Cointreau
marinated strawberries

Chocolate & Sour Cherry Pudding
chocolate sauce & vanilla bean ice-cream