

# S · P · Q · R

## ANTIPASTI e PRIMI PIATTI

<b>Focaccia</b> - 4.00	<b>Aioli &amp; Dipping</b> - 4.00	<b>Soup w/- foccacia toast</b>	14.00
<b>Fresh Oysters</b>	half 18.00	<b>Fresh Scallops</b>	23.50
w/- shallot & red wine dressing	dozen 33.00	w/- garlic, wild rocket & baby cress salad	
<b>S.P.Q.R. Mini Platter</b>	14.50	<b>Steamed Mussels</b>	23.50
w/- olives, feta cheese, tomatoes & prosciutto		w/- lemongrass, coriander & chunky tomato broth	
<b>S.P.Q.R. Classic Platter</b>	29.50	<b>Char-grilled Calamari</b>	19.50
w/- individual tastings of Italian crudites		w/- chilli, parsley & lemon juice	
<b>S.P.Q.R. Meat Platter</b>	32.50	<b>Caprese Salad (w/- Italian Buffalo Mozzarella)</b>	26.50
platter of chorizos, salamis, cured meats,		w/- prosciutto, vine-ripened tomatoes, basil & olive oil	
w/- olives, artichokes, cheese & truffle oil		<b>Eye Fillet Carpaccio</b>	24.50
<b>Sauteed Garlic Prawns</b>	22.50	w/- truffle oil, anchovy dressing,	
w/- garlic, parsley & extra virgin olive oil		Maldon sea salt, shaved parmesan & watercress	

## INSALATE

<b>Char-grilled calamari salad</b>	24.50
w/- rocket, roast garlic, baby spinach, balsamic & virgin caroli oil	
<b>Caesar salad</b>	23.50
w/- cos lettuce, par-boiled egg, anchovies, bacon & croutons	
<b>Pomegranate grilled chicken salad</b>	25.50
w/- baby spinach, rocket, roast pinenuts & oven-dried tomatoes	
<b>Char-grilled Eggplant</b>	23.50
w/- slow roasted capsicum, goat's cheese, basil & olives	
<b>House smoked salmon</b>	25.50
w/- potato dill rosti, horseradish cream & watercress leaves	
<b>Seared rare tuna</b>	26.50
w/- smoked tomato salsa, rocket, balsamic & virgin caroli oil	

## PIZZA

Fresh tomato & basil w/- truffle oil	24.50
Salami, anchovies, capers, olives, chorizo, mushrooms, chilli & oregano	25.90
Tomato, anchovies, olives & capers	24.50
Cajun chicken, caramelised onions & feta	25.90
Chorizo sausage, tomato, red onions, olives & shaved parmigiano reggiano	25.90
Wild mushrooms w/- crispy sage & kikorangi blue cheese	25.90
Pepperoni, olives, chilli & tomato	25.90
Caramelised onion, pepperoni, capsicum & rocket	25.90
Pumpkin, prosciutto, mozzarella, roast garlic, basil & spinach	25.90
Fresh prosciutto w/- rocket, rosemary, caramelised onion, red onion & chilli	25.90
Smoked salmon w/- capers, dill, sour cream & rocket	25.90

## PASTA

<b>Potato Gnocchi</b>	25.50
w/- gorgonzola cheese & wilted spinach	
<b>Penne</b>	25.50
w/- char-grilled vegetables, feta, & oregano	
<b>Saffron Risotto</b>	29.50
w/- sauteed prawns, snowpeas, chilli & garlic	
<b>Linguini</b>	25.50
w/- cockles, white wine, garlic, Italian parsley broth	
<b>Fettucine</b>	26.50
w/- char-grilled chicken, porcini mushrooms, wilted spinach, leeks & cream sauce	
<b>Linguini</b>	21.50
w/- crushed chilli, roast garlic cloves, pinenuts, olives, wilted spinach, rocket & Parmigiano Reggiano	
w/- chargrilled chicken	26.50

## SECONDI - MAIN COURSE

<b>Oven roasted snapper</b>	33.50
w/- saffron & lime risotto, rocket, shaved parmigiano reggiano, virgin oil, chardonnay vinaigrette	
<b>S.P.Q.R. Seafood Paella</b>	for 1 28.50
w/- a selection of fresh seafood & chorizo	for 2 49.50
<b>Veal scallopine marsala</b>	29.50
w/- traditional veal marsala & sauteed parsley potatoes	
<b>Baked chicken breast</b>	31.50
w/- parma ham, sicilian cheese sauce, whipped potato & garlic beans	
<b>Italian Fish stew</b>	32.50
w/- prawns, calamari, fish, mussels in a rich tomato ragu	
<b>Eye fillet (Angus Pure Beef)</b>	35.50
w/- prosciutto, porcini mushroom, onion, oregano, tomato & Pinot Noir stew served on kumara & rosemary mash	

## CONTORNI - SIDES

Organic Mixed Leaf salad	9.50	Sauteed spinach	6.50
Tomato & fresh basil salad	7.50	Garlic linguini	7.50
w/- extra virgin caroli oil		Crispy Sauteed Potatoes	7.50
Rocket salad, shaved parmesan	6.50	Sauteed Beans,	7.50
virgin oil & balsamic vinegar		w/- Tomatoes & Olives	

Open Seven Days from Midday until Late

Service not included - 15% Surcharge on Public Holidays - Regretfully we do not accept cheques - G.S.T. inclusive