

## SET MENU

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### PRIMI

**Fresh Clevedon Coast Oysters**

w/- shallot & red wine dressing

**Chargrilled Calamari**

w/- chilli, parsley & lemon juice

**Fresh Scallops**

w/- garlic, wild rocket & baby cress salad

**Organic Mixed Leaf Salad**

w/- red onions, vine-ripened tomatoes

**Eye Fillet Carpaccio (thinly sliced raw beef)**

w/- truffle oil, anchovy dressing, Maldon sea salt,  
shaved Parmigiano-Reggiano & watercress

**Caprese Salad (w/- Italian Buffalo Mozzarella)**

w/- prosciutto (optional) vine-ripened tomatoes, basil & olive oil

### SECONDI

**Char-grilled Eggplant**

w/- slow roasted capsicum, goat's cheese, basil & olives

**Scampi Tails**

sautéed w/- linguini, garlic, chilli, Italian parsley & limes

**Oven Roasted Snapper**

w/- saffron lime risotto, rocket, shaved Parmigiano-Reggiano,  
extra virgin Caroli oil & chardonnay vinaigrette

**S.P.Q.R. Roast Chicken Breast in Italian Herb Rub**

w/- homemade coleslaw & mash

**Angus Pure Eye Fillet**

marinated in thyme, lemon rind, garlic pepper & extra virgin Caroli oil  
w/- spinach, snowpeas, & red wine jus

### PIZZA

Fresh tomato & basil w/- truffle oil

Salami, anchovies, capers, mushrooms, chilli & oregano

Tomato, anchovies, olives & capers

Cajun chicken, caramelised onions & feta

Chorizo sausage, tomato, red onion, olives & shaved Parmigiano-Reggiano

Wild Mushrooms w/- crispy sage & Kikorangi blue cheese

Pepperoni, olives chilli & tomato

Caramelised onion, pepperoni, capsicum & rocket

Pumpkin, prosciutto, mozzarella, garlic, basil & spinach

Fresh prosciutto w/- rocket, rosemary, caramelised onion, red onion & chilli

Smoked salmon w/- capers, dill, sour cream & rocket

### DOLCI

**Raspberry & Vanilla Crème Brulee**

w/- crusted caramelised sugar

**Tiramisu**

w/- brandy & Cointreau marinated strawberries

**Chocolate & Sour Cherry Pudding**

w/- chocolate sauce & vanilla bean ice-cream

2 courses \$55.00—3 courses \$65.00

Nov 09

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# S.P.Q.R

## SET MENU

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### PRIMI

#### **S.P.Q.R. Classic Platter**

*w/- capsicum, fresh tomato, house smoked salmon, chargrilled chevre balls, bocconcini, olives, prosciutto, chutney, paté, caramelised onion jam & crostini and*

#### **S.P.Q.R. Meat Platter**

*of chorizos, salamis, cured meats, w/- olives, artichokes, cheese & truffle oil*

### SECONDI

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#### **Char-grilled Eggplant**

*w/- slow roasted capsicum, goat's cheese, basil & olives*

#### **Scampi Tails**

*sautéed w/- linguini, garlic, chilli, Italian parsley & limes*

#### **Oven Roasted Snapper**

*w/- saffron lime risotto, rocket, shaved Parmigiano-Reggiano, extra virgin Caroli oil & chardonnay vinaigrette*

#### **S.P.Q.R. Roast Chicken Breast in Italian Herb Rub**

*w/- homemade coleslaw & mash*

#### **Angus Pure Eye Fillet**

*marinated in thyme, lemon rind, garlic pepper & extra virgin Caroli oil w/- spinach, snowpeas, & red wine jus*

### PIZZA

*Fresh tomato & basil w/- truffle oil*

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

*Tomato, anchovies, olives & capers*

*Cajun chicken, caramelised onions & feta*

*Chorizo sausage, tomato, red onion, olives & shaved Parmigiano-Reggiano*

*Wild Mushrooms w/- crispy sage & Kikorangi blue cheese*

*Pepperoni, olives chilli & tomato*

*Caramelised onion, pepperoni, capsicum & rocket*

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

*Fresh prosciutto w/- rocket, rosemary, caramelised onion, red onion & chilli*

*Smoked salmon w/- capers, dill, sour cream & rocket*

### DOLCI

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#### **Raspberry & Vanilla Crème Brulee**

*w/- crusted caramelised sugar*

#### **Tiramisu**

*w/- brandy & Cointreau marinated strawberries*

#### **Chocolate & Sour Cherry Pudding**

*w/- chocolate sauce & vanilla bean ice-cream*

Nov 09

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2 courses \$50.00—3 courses \$60.00

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