



SHARE PLATES FOR 2

\$89.90

Seafood - Marinated octopus, baby calamari, Australian scallops, grilled prawns and natural oysters served with fresh lemon and selection of sauces *GF*

Traditional Antipasto

\$49.90

Caprese salad, prosciutto, hot sopressa, Virginia ham, Capocollo, wild rocket and parmesan salad, olives, capsicum and eggplant caponata, balsamic onions and freshly baked bread *GF*

Lamb Shoulder

\$92.90

48 hour, slow braised shoulder of Lamb, served with roasted rosemary potatoes, seasonal vegetables, dressed in its own minted braising jus *GF*

CHEESE PLATE

for 1 \$24.90 OR 2 \$39.90

Our delectable Cheese plate accompanied with dried fruits, quince paste, nuts and lavosh. Check with your waiter for today's cheeses

FRESH OYSTERS - AAA GRADE

Oysters, regional, ask for today's selection.

1\2 Dozen \$ 29.90

Full Dozen \$ 54.90

Choose the following:

Natural, Kilpatrick, Wasabi Sorbet & Flying Fish Roe, Mornay, Bourbon and honey butter e (max 3 choices).

TAPAS

Freshly baked bread basket with marinated olives, extra virgin olive oil & balsamic *V* **\$15.90**

Selection of three homemade dips served with grilled Turkish bread and crisp bread *V* **\$15.90**

House Made Focaccia Bread served with Extra Virgin olive oil. *V* **\$14.90**

Marinated mixed olives. *GF V* **\$ 8.90**

Salt and pepper calamari with garlic fresh basil and lemon aioli. *GF* **\$28.90**

Australian King Prawns with bruleed avocado pure, Frisee, chervil and chive salad, citrus dressing. *GF* **\$28.90**

Wild rocket, apple & parmesan salad *GF V* **\$14.90**

Baked Peruvian Empanadas – beef mince, panca chilli, egg with Pebre salsa (3) **\$15.90**

Semolina Lamb and rosemary arancini with garlic aioli *GF* **\$16.90**

Wild mushroom and parmesan arancini with tomato coulis (5) *GF V* **\$16.90**

House Made polenta chips served with Gorgonzola Sauce **\$15.90**

Sweet potato chips with chipotle **\$14.90**

Hand cut potato chips with aioli *GF V* **\$14.90**