

Quick

\$20

Your choice of one dish, includes a glass of house wine or a beer or a soft drink

SUCKLING LAMB CIABATTA

Mojo verde, caramelised Spanish onions and roasted bell peppers

PULLED PORK RUSTIC BREAD

Garlic sauce and mushrooms

BERKSHIRE PORK BELLY

Roasted in balsamic, red rose rhubarb and apple martini

GRILLED HALOUMI CHEESE - 17

With organic baby beets, mixed leaves, beetroot vinaigrette and basil pesto

CHARRED HOUSE CHORIZO - 16

With sautéed Alubia white beans

PAN TOSSED SQUIDS - 17

Marinated in pil pil, heirloom tomato marmalade and salt pickled cucumber

Dine

\$29

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ROTOLO

Of fresh ricotta cheese and charcoal pumpkin, pine nuts and basil pesto, burnt butter tomato and herbs gremolata

HANDCUT "MALTAGLIATI" PASTA

Braised lamb in balsamic sauce, pecorino sheep cheese and gremolata

PINE MUSHROOM RISOTTO

Seasonal mushrooms, boletus and pine funghi, Parmigiano cheese and truffle oil

FISH OF THE DAY

Grilled and oven roasted, with your choice of a side and a sauce

CHARRED CHICKEN BREAST SUPREME

With garlic sauce, choice of one side sauce included

SLOW ROASTED ANGUS SHORT RIBS

Choice of one side sauce included

Sides **ALL 9**

TAROZ OF YELLOW POTATOES MASHED, SAUTÉED ONIONS AND GREEN BEANS

WOOD FIRE ROASTED POTATOES, ROSEMARY AND THYME INFUSED

GRILLED MIXED MUSHROOMS SAUTÉED IN EXTRA VIRGIN

ALUBIAS WHITE BEANS, CHORIZO AND CHILLI "SOFFRITTO"

TOMATINA OF SLICED MARINATED FRESH TOMATOES, BABY CAPERS AND OREGANO