

LUNCH

Available from 12.00 pm to 3.00 pm daily

Starters

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| Char-grilled Turkish bread with olive tapenade, capsicum and fetta and basil and pinenut pesto dips | 12 |
| Marinated green and black olives and provolone cheese served with crusty ciabatta bread | 12 |

Entrée

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| House cured Gravlax Salmon, served with baby herb and fennel salad, citrus dressing and croutons | 17 |
| Crispy baby Calamari, with chilli palm sauce, and a wild roquette, fennel and caramelized spanish onion salad | 16.5 |
| Warm Leek tartlet, served with fresh asparagus, poached egg and hollandaise | 16 |
| Antipasto plate – ask your waiter for today's selection | for 1 or 2 15/27 |
| Salad of baby spinach, roast pumpkin, caramelised onion, pine nuts and Bulgarian fetta cheese, with crispy prosciutto | 16.9 |
| Tuscan salad, mescaline with marinated and char-grilled capsicum, eggplant, zucchini, artichoke, kalamata olives, provolone cheese and parmesan crouton | 16.9 |

Pasta

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| Homemade fettuccine with Lamb and rosemary ragout and freshly shaved parmesan | 16.5 | 21.5 |
| Traditional homemade potato gnocchi, select your preferred sauce; with fresh tomato napolitana sauce, baby spinach, basil and pine nut pesto and shaved parmesan with a gorgonzola cheese, and walnut cream | 16 | 21 |
| House-made Ravioli of the day, ask your waiter for today's selection | | 25.9 |

Main

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| Chicken filled with pork, veal and pistachio, wrapped in pancetta, served with pomme anna, asparagus and capsicum coulis | 26.5 |
| Lightly beer battered Perch fillets, with potato chips and home made tartare sauce | 22.5 |
| Roast vegetable timbale, roast vegetables layered with ricotta, and drizzled with basil and pine nut pesto | 18.5 |
| Crisp skinned Barramundi fillet, on a bed of buttered potatoes, tomato and kalamata olives | 28.9 |
| Fillet of Beef medallions with creamy baked potato stack, pancetta sautéed green beans and red wine jus | 28.9 |
| Prawn, and Atlantic salmon Omelette with julienne of vegetables, and a tomato salsa and watercress salad | 26.5 |

Sides

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| Ciabatta bread served with extra virgin olive oil and balsamic vinegar | 1.9 |
| Sautéed potatoes in garlic butter | 7 |
| Sautéed mushrooms | 7 |
| Potato chips | 6 |
| Sautéed baby spinach with shaved almonds | 7 |
| Wild Rocquette and parmesan salad with balsamic vinaigrette | 11 |
| Garden salad with mescaline, tomato, cucumber, capsicum, Spanish onion and seeded mustard dressing | 9.5 |