

### ENTRÉES

#### **Bracirole di Melanzane \$18.5**

Smoked eggplant patties served with basil infused mayonnaise.

#### **Tartare di Pesce \$22.5**

King fish tartare with puffed quinoa, fresh nectarine, crispy fish skin and micro herbs.

#### **Panzarotti \$19**

Traditional deep fried folded pizza filled with mozzarella, smoked ham and truffled mushrooms.

### MAINS

#### **Saltimbocca \$42**

Veal medallions topped with sage and prosciutto served on a bed of mash, sautéed spinach finished with a white wine butter sauce.

#### **Trofie alla Trapanese e Calamari \$36**

Trofie pasta tossed with a Sicilian pesto sauce and calamari.

#### **Pesce \$44**

Pan seared and oven baked catch of the day served with a cauliflower puree, asparagus, and a capsicum puree.

#### **Bistecca \$45**

Char grilled Porterhouse served sliced with duck fat potatoes, charred onion, and heirloom carrots.

#### **Pizza \$24/\$28**

Mozzarella, tomato, pulled lamb and salsa verde.

\*Please note, whilst we offer gluten free products, they may come into contact with products containing gluten during the preparation or cooking process.