

La TABELLA

ENTRÉE

GAZANDER PACIFIC OYSTERS, COFFIN BAY S.A. NATURAL, ASIAN INSPIRED DRESSING [6]	25
½ SHELL HERVEY BAY SCALLOPS, CELERIAC & APPLE PUREE, PICKLED FENNEL, BACON PANGRATTATO [6]	28
POPCORN PRAWNS, MINT, CORIANDER, HERB SALAD, CHILLI, LIME CARAMEL, BLACK SESAME	18
BRUSCHETTA VINE RIPENED TOMATO, SPANISH ONION, LOCAL BASIL, BOCCONCINI, [V]	17
HOUSECURED SALMON, DILL & HORSERADDISH CRÈME FRAICHE, PICKLED FENNEL, TOASTED SOURDOUGH	18
HOUSEMADE DUCK LIVER PATE, CARAMELISED ONIONS, GREEN APPLE, LAVOSH, SOURDOUGH	17
PORCINI MUSHROOM & THYME ARANCINI, AIOLI, PARMESAN [V]	16

MAINS

VEAL SCALLOPINI, CREAMED MASH POTATOES, SEASONAL VEGETABLES, CHOICE OF LIMONE OR MUSHROOM RAGU	35
LAMB RUMP, POTATO GRATIN, CARAMELISED CAULIFLOWER, CELERIAC & GREEN APPLE PUREE, BLACK CHERRY JUS	35
CATCH OF THE DAY, PAN SEARED GNOCCHI, SEASONAL VEGETABLES, LEMON CAPER BUTTER SAUCE	MP
SEAFOOD SPAGHETTI - LOCAL TIGER PRAWNS, SCALLOPS, CALAMARI, FISH, KINKAWOOKA MUSSELS, TOMATO, SPINACH, NAPOLI ROSE SAUCE	32
RAGU ALLA BOLOGNESE SLOW COOKED BEEF CHEEK & PORK BELLY RAGU, HOUSEMADE FRESH FETTUCINI OR SPAGHETTI	27
GNOCCHI GORGONZOLA BABY SPINACH, LEMON ZEST, TOASTED PINE NUTS AND ITALIAN GORGONZOLA CHEESE. [V]	27

DESSERTS

LEMON TART - PASSIONFRUIT MASCARPONE, POACHED PEAR, PISTACHIO CRUMB, HONEY PASSITO CARAMEL	15
CHOCOLATE TORTE - RICH VENETIAN CHOCOLATE & HAZELNUT TORTE, WARM CHOCOLATE SAUCE, BLACK CHERRIES, CHOCOLATE & GINGER ICE CREAM. [GF]	15
TIRAMISU - TRADITIONAL CUCINA STYLE PICK ME UP COFFEE & MASALA SOAKED SAVOIRADE BISCUITS, LAYERED WITH WHIPPED MASCARPONE CREAM.	15
VANILLA PANNACOTTA, RASPBERRY COULIS [GF]	15