

La TABELLA

DINNER MENU

ENTRÉE

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| GAZANDER PACIFIC OYSTERS, COFFIN BAY S.A. NATURAL, MIRIN DRESSING, OR KILPATRICK [6] | 25 |
| ½ SHELL HERVEY BAY SCALLOPS, GORGONZOLA CRUMB, AGRODOLCE, PROSCIUTTO, FRESH FIGS [GF] | 28 |
| POPCORN PRAWNS, MINT, CORIANDER, HERB SALAD, CHILI, LIME CARAMEL, BLACK SESAME | 18 |
| BRUSCHETTA VINE RIPENED TOMATO, SPANISH ONION, LOCAL BASIL, HOUSEMADE RICOTTA, [V] | 17 |
| HOUSEMADE DUCK LIVER PATE, CARAMELISED ONIONS, GREEN APPLE, LAVOSH, SOURDOUGH | 17 |
| PORCINI MUSHROOM & THYME ARANCINI, AIOLI, PARMESAN [V] | 16 |
| VEGAN SCALLOPS, TRUMPET MUSHROOM, TRUFFLE PEA PUREE, CRISPY VEGAN BACON BITS. [6] [VEG] | 19 |
| BURATTA, HANDMADE MOZZARELLA, PICKLED FENNEL, BLOOD ORANGE, HEIRLOOM TOMATO, PROSCIUTTO, TOASTED SOUR DOUGH | 23 |
| CALAMARI HOUSE SPECIALITY SEMOLINA DUSTED WITH SUMAC, PICKLED FENNEL, ROCKET, LEMON ROMESCO | 19 |
| BETROOT & GIN HOUSE CURED ATLANTIC SALMON, HORSERADISH TAHINI SAUCE, AVOCADO CREAM, PICKLED CUCUMBER, RADISH, TOASTED SOURDOUGH [DF] | 22 |
| BETROOT GNOCCHI, CONFIT DUCK, WALNUT & SAGE BURNT BUTTER | 19 |

MAINS

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| VEAL SCALLOPINI, CREAMED MASH POTATOES, SEASONAL VEGETABLES, LIMONE SAUCE OR MUSHROOM RAGU | 35 |
| CONFIT DUCK LEG, CITRUS KIPFLER POTATOES, SOLERNO BLOOD ORANGE GEL, BABY CARROT, ANISE CARDAMON JUS, PRESERVED ORANGE | 35 |
| 250gr AUSTRALIAN CERTIFIED BLACK ANGUS FROM THE NSW CENTRAL RANGES, POTATO GRATIN, SNOW PEAS, CHOICE OF MUSHROOM RED BURGUNDY SAUCE OR PEPPERCORN SAUCE | 45 |
| LAMB BACKSTRAP, SEARED LAMB, SAGE THYME BUTTER, ROASTED GOLDEN BEETROOT, CAULIFLOWER PUREE, BLACK GARLIC JUS, FONDANT POTATO | 38 |
| COTOLETTA, CRUMBED VEAL CUTLET, PARSLEY BUTTER CHAT POTATOES, HONEY GLAZED CARROT, MASALA WINE SAUCE | 39 |
| CATCH OF THE DAY | MP |
| PLEASE ASK YOUR WAITSTAFF | |

PASTA ALL OUR PASTAS ARE HOUSEMADE

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| GNOCCHI GORGONZOLA, BABY SPINACH, LEMON ZEST, TOASTED PINE NUTS AND ITALIAN GORGONZOLA CHEESE & CREAM SAUCE, HOUSEMADE GNOCCHI | 28 |
| RAGU ALLA BOLOGNESE SLOW COOKED BEEF CHEEK & PORK BELLY RAGU, HOUSEMADE FRESH FETTUCCINI OR SPAGHETTI | 27 |
| SEAFOOD SPAGHETTI - LOCAL TIGER PRAWNS, SCALLOPS, AUSTRALIAN CALAMARI, REEF FISH, KINKAWOOKA MUSSELS, TOMATO, SPINACH, NAPOLI ROSE SAUCE, CHILI | 36 |

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| TRUFFLE INFUSED LINGUINI WITH MEDLEY OF WILD MUSHROOM, KING OYSTER, ENOKI, SHITAKE, SWISS BROWN, WHITE WINE, EVOO, PARMESAN CRISP | 32 |
| SPANNER CRAB RAVIOLI, MUSSEL BEURRE BLANC SAUCE, FINGERLIMES | 34 |
| ZUCCHINI SPAGHETTI ROAST PUMPKIN, MUSHROOMS, CARROT, SEMI DREID TOMATOES, ROAST CAPSICUM, PINE NUTS, BASIL PESTO [VEG] | 24 |
| ADD VEGAN CHEESE | 27 |

SIDES

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| GARLIC BREAD – GARLIC BUTTER, CHEESE & LEEK | 11 |
| SEASONAL VEGETABLES | 9 |
| MASH | 9 |
| LA TABELLA SALAD - ROCKET, PICKLED FENNEL, PARMESAN, SPANISH ONION, PEAR | 16 |
| WARM HOUSE MARINATED OLIVES WITH SOUR DOUGH, EVOO | 11 |

DESSERTS

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| CHOCOLATE TORTE - RICH VENETIAN CHOCOLATE & HAZELNUT TORTE, WARM CHOCOLATE SAUCE, BLACK CHERRIES, CHOCOLATE & GINGER ICE CREAM. [GF][V] | 15 |
| TIRAMISU - TRADITIONAL CUCINA STYLE PICK ME UP COFFEE & MASALA SOAKED SAVOIRADE BISCUITS, LAYERED WITH WHIPPED MASCARPONE CREAM. [V] | 15 |
| VANILLA PANNACOTTA - BERRY COULIS, BISCOTTI [V] | 15 |
| CRÈME BRULEE - CITRUS/ORANGE COMPOTE [V] | 15 |
| TRIO OF HOUSEMADE FRUIT SORBETS [GF] [V] [VEG] | 15 |

DESSERT COCKTAILS

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| ESPRESSO MARTINI | 19 |
| TIRAMISU MARTINI | 19 |
| AFFOGATO | 9 |
| AFFOGATO WITH FRANGELICO | 16 |
| AFFOGATO WITH AMARETTO | 16 |