

LUNCH MENU

ANTIPASTO

ANTIPASTO BOARD FOR TWO – CHEFS SELECTION OF COLD MEATS & CHEESE, DUCKLIVER PATE, PICKLED & CHAR GRILLED VEGETABLES, HOUSE MARINATED OLIVES, GRISSINI, LAVOSH, SOUR DOUGH	35
GARLIC BREAD – GARLIC BUTTER, CHEESE & LEEK	11
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
BEETROOT STACK LAYERS OF BALSAMIC & SECHUAN INFUSED BEETROOT, HOUSEMADE WALNUT & FIGS VEGAN LABNAH, THYME INFUSED ORANGE GEL WITH TRUFFLE PALMSUGAR SYRUP. [VG]	19
WARM HOUSE MARINATED OLIVES WITH SOUR DOUGH	11

SANDWICHES

THE 'DON' BEEFCHEEK & CASSALINGA PATTY, MAPLE BACON, SWISS CHEESE, HOUSEMADE PICKLES, SPANISH ONION, LETTUCE, BBQ AIOLI, GOLDEN FRIES	18
CLUB SANDWICH, MAPLE BACON, CHICKEN BREAST, MESCULIN LETTUCE, VINE RIPENED TOMATO, AIOLI	18
VEAL BAGUETTE, TWO VEAL SCHNITZELS, SAGE CRUMBED, RED CAPSICUM AND TOMATO RELISH, FIOR DI LATTE MOZZARELLA, MESCULIN, AIOLI, TOASTED SOURDOUGH BAGUETTE	24

SALADS

SUMMER SALAD, CITRUS, FENNEL, KALAMATA OLIVES, SPANISH ONION, BLOOD ORANGE, POMEGRANITE DRESSING.	18
ADD CHICKEN	22
ADD TIGER PRAWNS	28
LA TABELLA RUCOLA SALAD - ROCKET, PICKLED FENNEL, PARMESAN, SPANISH ONION, PEAR	14

SEAFOOD

GAZANDER PACIFIC OYSTERS, COFFIN BAY S.A. NATURAL, OR KILLPATRICK [6]	25
½ SHELL HERVEY BAY SCALLOPS,[6] [GF]	28
POPCORN PRAWNS, MINT, CORIANDER, HERB SALAD, CHILLI, LIME CARAMEL, BLACK SESAME	18
BEETROOT & GIN HOUSE CURED ATLANTIC SALMON, HORSERADISH TAHINI SAUCE, AVOCADO CREAM, PICKLED CUCUMBER, RADISH, TOASTED SOUR DOUGH [DF]	22
FISH & CHIPS LOCAL REEF FISH WITH MESCULIN SALAD, GOLDEN FRIES, BATTER OR BREAD CRUMBED	26
CATCH OF THE DAYPLEASE ASK YOUR WAITSTAFF,	MP

PASTA

CARBONARA FETTUCINI, BACON, MUSHROOM, CREAM SAUCE, [NOT AUTHENTICO]	23
ADD CHICKEN	27
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 FETTUCINI OR SPAGHETTI	27
SEAFOOD SPAGHETTI - LOCAL TIGER PRAWNS, SCALLOPS, AUSTRALIAN CALAMARI, REEF FISH, KINKAWOOKA MUSSELS, TOMATO, SPINACH, NAPOLI ROSE SAUCE, CHILI	36
TRUFFLE INFUSED LINGUINI WITH MEDLEY OF WILD MUSHROOM, SWISS BROWN, SHITAKE, ENOKI, KING OYSTERS MUSHROOM, WHITE WINE, EVOO,	32
ZUCCHINI SPAGHETTI ROAST PUMPKIN, MUSHROOMS, CARROT, SEMI DRIED TOMATO, ROAST CAPSICUM, PINE NUTS, BASIL PESTO [VG]	24
ADD VEGAN CHEESE	27

PIZZA

MARGHERITA - FIOR DI LATTE MOZARELLA, FRESH BASIL, SLOW COOKED ROMA TOMATOES [V]	23
CARNE - PEPPERONI, CHORIZO, CASSALINGA, BACON, KALAMATA OLIVES, SPANISH ONION, CHILLI, JALAPENO PEPPERS, MOZZARELLA CHEESE	23
ORTOLANE – MOZARELLA CHEESE, SPANISH ONION, PUMPKIN, MUSHROOM, ROATSED CAPSICUM, SPINACH, KALAMATA OLIVES, NAPOLI SAUCE	23
MUSHROOM - GORGONZOLA, TRUFFLE	23
PRAWN – LOCAL TIGER PRAWN, CHERRY TOMATO, CHILLI, NAPOLI SAUCE, MOZZARELLA CHEESE	28
SALAMI – MILD SALAMI, SPANISH ONION, KALAMATA OLIVES, NAPOLI SAUCE, MOZZARELLA CHEESE	23

DESSERTS

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 - BERRY COULIS, BISCOTTI	15
CRÈME BRULEE - CITRUS/ORANGE COMPOTE	15
TRIO OF HOUSEMADE FRUIT SORBETS	15

CHILDREN'S MENU

SPAGHETTI NAPOLI	12
CRUMBED CHICKEN SCHNITZEL & CHIPS	12
HAM & PINEAPPLE PIZZA	12
2 SCOOPS OF VANILLA ICE CREAM WITH CHOICE OF TOPPINGS & WAFERS	6
PINK LEMONADE. GREEN LEMONADE, APPLE JUICE	4