

La TABELLA

DINNER MENU

ENTRÉE

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	21
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
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
BEETROOT & GIN HOUSE CURED ATLANTIC SALMON, HORSERADISH TAHINI SAUCE, AVOCADO CREAM, PICKLED CUCUMBER, RADISH, TOASTED SOURDOUGH [DF]	22
BEETROOT GNOCCHI, CONFIT DUCK, WALNUT & SAGE BURNT BUTTER	19

MAINS

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
FISH OF THE DAY PLEASE ASK YOUR WAITSTAFF	MP

PASTA ALL OUR PASTAS ARE HOUSEMADE

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
TRUFFLE INFUSED LINGUINI WITH MEDLEY OF WILD MUSHROOM, KING OYSTER, ENOKI, SHITAKE, SWISS BROWN, WHITE WINE, EVOO, PARMESAN CRISP	32
SPANNER CRAB RAMOLI, LEMON BEURRE BLANC SAUCE	34
ZUCCHINI SPAGHETTI ROAST PUMPKIN, MUSHROOMS, CARROT, SEMI DREID TOMATOES, ROAST CAPSICUM, PINE NUTS, BASIL PESTO [VEG] ADD VEGAN CHEESE	24 3

FOR SIDES AND DESSERTS- PTO

summer dinner menu

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SIDES

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

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

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

PLEASE ADVISE OF ALLERGIES, WHILST THE GREATEST CARE IS TAKEN WHEN PREPARING YOUR DISH
PLEASE NOTE SOME PRODUCTS MAY CONTAIN TRACES OF NUTS, DAIRY, CRUSTACEAN

ALL PRICES GST INCLUSIVE, CREDIT CARD BANK FEE 1.2% APPLIES

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