

# La TABELLA

## LUNCH MENU

### PLATTERS

ANTIPASTO BOARD FOR TWO – CHEFS SELECTION OF COLD MEATS & CHEESE, DUCKLIVER PATE, PICKLED & CHAR GRILLED VEGETABLES, HOUSE MARINATED OLIVES, GRISSINI, LAVOSH, SOUR DOUGH	35
SEAFOOD PLATTER FOR TWO, MARINATED GRILLED TIGER PRAWNS, SUMAC DUSTED CALAMRI, BARRA WINGS, LOCAL REEF FISH CRUMBED, HERVEY BAY HALF SHELL SCALLOPS, HOUSECURED SALMON, OYSTERS NATURAL, BLOODY MARY OYSTER SHOOTERS, PICKLED BABY OCTOPUS SALAD, MORETON BAY BUG	89

### STARTERS / LIGHT MEALS

GARLIC BREAD BAGUETTE, GARLIC & LEEK BUTTER, CHEESE	11
BRUSCHETTA VINE RIPENED TOMATO, SPANISH ONION, LOCAL BASIL, HOUSEMADE RICOTTA, [V]	17
HOUSEMADE DUCK LIVER PATE, CARAMELISED ONIONS, GREEN APPLE, LAVOSH, SOURDOUGH	17
ARANCINI, PORCINI MUSHROOM & THYME, AIOLI, PARMESAN [V]	16
POPCORN PRAWNS, MINT, CORIANDER, HERB SALAD, CHILLI, LIME CAMEL, BLACK SESAME	24
CALAMARI HOUSE SPECIALITY SEMOLINA DUSTED WITH SUMAC, PICKLED FENNEL, ROCKET, LEMON ROMESCO, GOLDEN FRIES	19
FISH & CHIPS LOCAL FRESH LOCALLY CAUGHT REEF FISH, BATTERED OR CRUMBED, MESCULIN SALAD, GOLDEN FRIES, HOUSEMADE TARTARE SAUCE	26

### BURGERS / SANDWICH

THE 'DON' BURGER – HOUSE MADE BEEF CHEEK & CASSALINGA PATTY, MAPLE BACON, MOZZARELLA CHEESE, HOUSEMADE PICKLES, SPANISH ONION, LETTUCE, BBQ AIOLI, GOLDEN FRIES	18
CLUB SANDWICH, MAPLE BACON, CHICKEN BREAST, MESCULIN LETTUCE, VINE RIPENED TOMATO, AIOLI ADD GOLDEN FRIES	18 1.5
125 grm FILLET STEAK BURGER, CARAMELISED ONION, LETTUCE, TOMATO, BEETROOT, BBQ AIOLI, GOLDEN FRIES	25

### PASTA – OUR PASTAS ARE HOUSEMADE FRESH DAILY

CARBONARA FETTUCINI, BACON, MUSHROOM, CREAM SAUCE, ADD CHICKEN	23 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, KING OYSTER, ENOKI, SHITAKE, SWISS BROWN, SPINACH WHITE WINE, EVOO, PARMESAN CRISP	32
ZUCCHINI SPAGHETTI, ROAST PUMPKIN, MUSHROOMS, CARROT, SEMI DRIED TOMATOES, ROAST CAPSICUM, PINE NUTS, BASIL PESTO [VG] ADD VEGAN CHEESE	24 3

### PIZZAS / SALADS & DESSERTS - PTO

# La TABELLA

## PIZZA – HOUSEMADE PIZZA DOUGH

MARGHERITA - FIOR DI LATTE MOZZARELLA, FRESH BASIL, SLOW COOKED ROMA TOMATOES [V]	23
CARNE - PEPPERONI, CHORIZO, CASSALINGA, BACON, KALAMATA OLIVES, SPANISH ONION, CHILLI, JALAPENO PEPPERS, MOZZARELLA CHEESE	25
ORTOLANE – MOZZARELLA CHEESE, SPANISH ONION, PUMPKIN, MUSHROOM, ROASTED CAPSICUM, SPINACH, KALAMATA OLIVES, NAPOLI SAUCE	24
WILD MUSHROOMS, GORGONZOLA BASE, SPANISH ONION, TRUFFLE DRIZZLE	25
PRAWN – LOCAL TIGER PRAWNS, CHERRY TOMATO, CHILLI, NAPOLI SAUCE, MOZZARELLA, ROCKET	28
SALAMI –SALAMI, NAPOLI SAUCE, MOZZARELLA CHEESE	19
GLUTEN FREE BASES ADD	3

## SALADS

SUMMER CITRUS SALAD, ORANGE, GRAPEFRUIT, FENNEL, MIXED LEAVES, KALAMATA OLIVES, BLOOD ORANGE, POMEGRANITE DRESSING. ADD CHICKEN	18 24
LA TABELLA RUCOLA SALAD - ROCKET, PICKLED FENNEL, PARMESAN, SPANISH ONION, PEAR	16

## 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

ALL PRICES GST INCLUSIVE, CREDIT CARD BANK FEE 1.2% APPLIES  
PLEASE ADVISE OF ALLERGIES