



Finest Italian Cuisine and European Inspired Wines
Eat, Drink, Love

Burratina con Scarola

Creamy centred organic mozzarella with wilted curly endive, chilli and garlic.

Il Pane

A selection of fresh homemade breads and grissini with estate olives and olive oil.

Contorni

Carote Affogate – Braised sweet and sour garden carrot.

Zucchini in Barchetta – Zucchini boat filled with whipped ricotta, mint and thyme, gratinated with aromatic herb and parmesan crumble.

Funghi Del Prato – Roast field mushrooms with rosemary, garlic, balsamic and chilli.

Primo Piatto

Cannelloni Ricotta I Spinaci

Homemade pasta sheet cannelloni with organic ricotta and garden spinach, cherry tomato basil sauce, creamy Italian style bechamel and aged parmesan.

Secondo

Tagliata di Manzo

Pan roasted aged angus sirloin with roast agria potatoes, garden beetroot and shallot, garlic cream and Poderi Crisci Viburno Jus.

Dolce

Dolce dello Chef

Chef Antonios Dessert of the day.

Please let your waiter know if you have any allergies or dietary requirements.

Wifi; Guest Network - eatdrinklove

\$110pp

15% Surcharge applies on Public Holidays
Gratuities graciously accepted for great service