



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

Stracciatella

Creamy whipped organic mozzarella with cherry tomato, garden basil, Poderi Crisci olive oil.

Il Pane

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

Contorni

Peperoni in Padella – Braise of capsicum with black olives, capers, Italian parsley and garlic.

Carrote Affogate – Garden carrots glazed with white Balsamic, brown sugar, Italian parsley and garlic.

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

Primo Piatto

Lasagne con Melanzane e Provola

Free range egg pasta sheets with creamed roast eggplant, smoked mozzarella, creamy Italian style bechamel, cherry tomato basil sauce and aged parmesan cheese.

Secondo

Tagliata di Manzo

Pan roasted aged angus sirloin with roast agria potatoes, medley of exotic mushrooms “Trifolati”, 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

\$115pp

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