

## *Antipasti*

### **Caesar Salad**

cajun chicken, shaved parmesan  
40

### **Calamari**

fried squid, balsamic vinaigrette, lemon, extra virgin  
olive oil  
42

### **Angus Beef Carpaccio**

kalamanta olive dressing, tomatoes, arugula,  
parmigiano cheese  
60

### **Bruschetta alla Tuscan** (vegetarian)

grilled farmers bread, marinated tomatoes,  
fresh basil, mushroom & provolone  
36

## *Soup*

### **Soup of the day**

chef's daily soup creation  
28

### **Fagiolo** (vegetarian)

italian vegetable soup  
pasta, beans & tomato  
30

### **Creamy Lobster Bisque**

lobster tortellini, chili oil, fresh tarragon  
42

### **Cream of Porcini Mushroom**(signature)

butter cream, cepes powder  
35

## *Pasta & Rice*

### **Lasagna alla Bolognese**

traditional Bolognese sauce, béchamel  
40

### **Cheesy Orecchiette**

smoked duck ragout, parmigiano cheese  
52

### **Linguini Aglio Olio** (spicy)

prawn, garlic, chili, olive oil  
55

### **Spaghetti Salmone** (spicy)

smoked salmon, avocado, red chili, olive oil  
55

### **Fettuccine alla Carbonara**

crispy turkey, egg yolk, creamy sauce  
38

## *Pizza*

### **Margherita** (vegetarian)

fresh tomato, mozzarella, fresh basil  
45

### **Quattro Formaggi**

ricotta, gorgonzola, cheddar, goat cheese  
50

### **Ricotta al Salmone**

tomato sauce, fresh mozzarella, fresh salmon  
ricotta, onion & fresh dill  
55

### **Vegetariana**

roasted eggplant, zucchini, pepper, spinach  
mozzarella & fresh tomato  
45

### **Al Funghi**

mozzarella, tomato sauce, wild mushroom  
& sausage  
48

### **Tuscany**

cured turkey, red onion, mushroom & anchovies  
50

### **Fruitti di Mare**

fresh mozzarella, tomato sauce, prawn  
mussel, calamari  
55

### **Calzone**

pocket pizza with tomato sauce, cured turkey  
fresh mozzarella & salad bouquet  
48

## *Chef's Specialties*

### **Porcini Crusted Chicken Supreme**

garlic flakes, potato puree, vine tomato, shave parmesan, truffle jus  
85

### **Barbequed Ribs (signature)**

honey glazed corn, arugula and baked potato  
98

### **Roasted Atlantic Cod**

bean puree, sun-dried tomato, potato croquette  
130

### **Grilled Salmon**

almond potato, roasted red pepper sauce  
85

### **Skillet of Seabass**

spice citrus, spinach, virgin olive oil  
75

### **Lobster Thermidor**

grilled vegetable  
360

## *From the Grill*

<b>Australian Lamb Rack</b>	110	<b>200gm Angus Beef Sirloin</b>	120
<b>200gm Angus Beef Fillet Mignon</b>	155	<b>250gm Angus Beef Ribeye</b>	145

### Sauce Selection

black pepper, bbq, creamy mushroom, blue cheese butter, roasted garlic & thyme, béarnaise, café de Paris, pommery mustard, rosemary sauce

### Sides

baked potato, horseradish potato mash, sour cream potato mash, sautéed wild mushroom broccoli, fries, Cajun wedges, green salad, grilled vegetable

## *Sweets*

### **Hazelnut Parfait**

nougatine sauce  
38

### **Cheesy Tiramisu (signature)**

caramel sauce, berries  
40

### **Panna Cotta**

chocolate stick, wild berry sauce  
32

### **Crusty Apple Blueberry Pie**

vanilla ice cream  
32

### **Chocolate Cheese Cake**

black & white chocolate sauce  
38

### **Raspberry Sorbet**

berries fruit  
18