

The background of the entire page is a repeating pattern of olive branches with olives and leaves, rendered in a light green line-art style. The pattern is scattered across the page, with some branches being larger and more prominent than others. Small dots are also scattered throughout the background.

LG

EASTER FRIDAY MENU



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SET MENU 1 - \$75

ENTREE

Gamberi Siciliana: Prawns cooked in a Sicilian mix consisting of capers, cherry tomatoes, chilli, olives and garlic (gf)

Polenta e Guancia di Manzo: Crispy polenta, beef cheek ragù, gremolata and parmesan (gf)

Halloumi Bruschetta: Grilled halloumi, tomato, onion, basil, garlic and a drizzle of balsamic (v) (gf)

MAIN

Gnocchi Agnello Ragù: House made gnocchi with a 4 hour slow cooked lamb ragù, red wine, plum tomatoes and parmesan

Linguine con Vongole e Granchio: House made linguine with blue swimmer crab, vongole, cherry tomato, chilli, garlic, parsley and white wine

Casarecce al Pesto: House made casarecce with house made pesto, stracciatella cheese and roasted pine nuts (v)

DESSERT:

Vanilla Panna Cotta: House made vanilla infused panna cotta with a mixed berry compote (gf)

Affogato: House made gelato: Nutella or White Chocolate and Hazelnut with freshly brewed coffee +\$5 Hazelnut Liqueur

Sorbetti di Limone: Lemon sorbet (gf)

SET MENU 2 - \$90

ENTREE

Gamberi Siciliana: Prawns cooked in a Sicilian mix consisting of capers, cherry tomatoes, chilli, olives and garlic (gf)

Polenta e Guancia di Manzo: Crispy polenta, beef cheek ragù, gremolata and parmesan (gf)

Halloumi Bruschetta: Grilled halloumi, tomato, onion, basil, garlic and a drizzle of balsamic (v) (gf)

MAIN

Stinco di Agnello: Slow cooked lamb shank with a creamy garlic and potato puree (gf)

Pesce alla Siciliana: Crispy skin barramundi, creamy garlic and potato puree, topped with a Sicilian mix consisting of capers, cherry tomatoes, olives and garlic (gf)

DESSERT

Vanilla Panna Cotta: House made vanilla infused panna cotta with a mixed berry compote (gf)

Affogato: House made gelato: Nutella or White Chocolate and Hazelnut with freshly brewed coffee +\$5 Hazelnut Liqueur

Sorbetti di Limone: Lemon sorbet (gf)