

SPECIAL MENU

PASTA

Linguini al Pomodoro e Polpette – \$29

Linguini pasta paired with our flavorful homemade, succulent meatballs. Crafted from a blend of premium ground meat and aromatic herbs, the dish is complemented by a rich Napolitana sauce and fresh spinach.

Linguini Gamberi alla Limone – \$39

Prawn and Linguini pasta coated in a velvety olive oil infusion with aromatic richness of preserve lemon a burst of citrusy, garlic, red onion, spinach, the dish to new heights of culinary excitement with a hint of chili

MAINS

Pollo Supremo con e Salsa Cremosa ai Funghi – \$36

Succulent chicken supreme, Nestled on a bed of duxelles, mash potato, Paired with a medley of seasonal vegetables and infused with the aromatic velvety Creamy mushroom Sauce

Surf and Turf – \$49

Grilled 280gm Gippsland Grass-Fed succulent Scotch fillet topped with plump Prawn cutlet served with roast potato, seasonal vegetable and rich port wine jus

FISH

Market Fish Fillet – Market Price

Market Price Grilled fish fillet with Chef's choice sauce and sides

SALAD

Classic Ceasar Salad – \$24

Crisp Cos lettuce tossed with smoky savory bacon bits, crunchy house-made croutons, boiled egg in our creamy signature Caesar dressing and aged shave Parmesan cheese Served with your choice of:

Grilled Chicken Tenderloin Add – \$4.50

Grilled Succulent Prawns Add – \$7.50

DESSERT

Chocolate Mousse – \$15.50

Velvety chocolate mousse, crowned with fresh fruits