



STARTERS

Grilled calamari and chorizo salad	15
Salmon fishcake with a crisp garden salad	12
Cauliflower soup with crispy pancetta	12
Smoked salmon salad with roasted cherry tomatoes, fennel and dill dressing	12

PASTA AND RISOTTO

Prawn bisque and pea risotto	e16/m22
Beetroot and gorgonzola cheese risotto	e15/m21
House-made gnocchi with pumpkin sauce, fetta and sage	e16/ m22
Mushroom ragu pappadelle	e15/m21
Braised pork shoulder pappadelle	e16/m22

MAINS

Pancetta-wrapped eye fillet with pepperoni in agrodolce sauce	34
Poached chicken breast with grilled autumn vegetables and salsa verde	25
Rack of lamb with balsamic-glazed shallots and confit potatoes	29
Marinated pork chop on a bed of butter and sage pan-fried gnocchi, and green peas	25
Crispy-skinned salmon with a salad of orange, roasted fennel and beetroot puree	27

SIDES

Mixed green vegetables/ Garden salad	7
Crispy Fries/ Mash	6
Polenta chips	8

DESSERTS

Dark chocolate and raspberry mille-feuille	13
Vanilla pannacotta with poached pear	13
Tiramisu	13
Cheese plate for 2 (ask your waiting staff for the cheeses of the day)	20
Affogato and house-made biscotti	8
With Amaretto, Balieys, Kahlua or Frangelico	16