



PRIMI

SPAGHETTI ALLA MARINARA

Spaghetti with mixed seafood and tomato. \$17.00

GNOCCHI VERDI CON BUGS, TACOLLE E CREMA

Homemade potato dumplings with Balmain bug meat, snow peas, shallots and cream. \$20.00

PENNE AL GRANCHIO

Penne with crab and a light creamed tomato sauce. \$24.00

TAGLIATELLE AL PORCINI E OLIO AL TARTUFO

Home made tagliatelle with porcini mushrooms and truffler oil. \$18.00

RISOTTO CON ZUCCHINI E GAMBERI

Risotto with zucchini, prawns, and fresh chopped tomatoes. \$17.00

ZUPPA DI CROSTACEI

Soup of scampi, bugs, crab and prawns. \$25.00

ZUPPA DI CANNELLINI E COZZE

Soup of cannellini beans and mussels. \$16.00

SECONDI

GRIGLIATA DI MARE

Selection of fresh local seafood grilled. \$29.00

CALAMARI ALLA GRIGLIA

Whole local calamari grilled. \$25.00

POLIPÌ ALLA GRIGLIA

Baby octopus char grilled. \$25.00

GAMBERONI ALLA GRIGLIA

Local king prawns char grilled. \$30.00

MISTO DI MARE

Selection of fish and crustaceans cooked with tomato, basil and garlic. \$29.00

COZZE NAPOLETANA E PEPERONCINO

Local black mussels cooked with tomato, basil, and extra virgin olive oil. \$21.00

SCAMPI AL LIMONE, BASILICO E OLIO EXTRA VIRGINE DI OLIVE

Scampi grilled with lemon juice, basil and extra virgin olive oil. \$40.00

SWEDISH PRAWNS

Prawn cutlets sauteed in tomato, cream, curry and paprika. \$28.00

SPANISH PRAWNS

Prawn cutlets fried in a cast iron pan with garlic chilli, basil and paprika. \$28.00

PESCE DEL GIORNO

Fish of the day... an array of the best fish from the market daily ranging from Swordfish, John Dory, Snapper, Tuna, Red Emperor etc... Market price

FILETTO DI MANZO ALLA GRIGLIA

Beef fillet mignon char grilled. \$23.00

FILETTO DI POLLO CON PANCETTA, ASPARAGI, FUNGHI E CREMA

Chicken breast pan fried with pancetta, asparagus, mushrooms and cream. \$20.00

INSALATE E VERDURE

MIXED GARDEN SALAD \$7.00

ROCKET AND PARMESAN SALAD \$9.00

ENGLISH SPINACH WITH GARLIC \$8.00

GRILLED HERBED POLENTA \$7.00

SHOE STRING CHIPS \$6.00

BRUSCHETTA \$3.00

DESSERTS

Home Made Tira-Mi-Su \$9.00

Creme Brulee Made with White Chocolate \$9.00

Crepes with Mascarpone, Galliano and Strawberries Served with Chocolate Sauce. \$10.00

Panna Cotta Served on a Fresh Strawberry Coulis \$9.00

Semi Freddo Al Croccante Served with a Toffee Sauce \$9.00

GELATI

Bailey's Irish Cream \$8.00

Hazelnut \$8.00

Chocolate Fudge \$8.00

Boysenberry \$8.00

Lemon Lime \$8.00