



## **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