

a la carte

vegetarian

	Entree/Main
Steamed new season asparagus with sautéed mushrooms in black truffle and chive butter with a soft poached egg and shavings of parmesan	\$18.00/\$24.00
Oven baked field mushrooms with Binnorie fetta and garlic crumbs	\$16.00/\$22.00
Roasted Italian vegetable stack with crisp fried broccolini, tomato fume and basil pesto	\$17.00/\$23.00
Three mushroom ravioli, roma, porcini and field with wilted baby spinach, chive and black truffle butter with shavings of parmesan	\$18.00/\$24.00
Niçoise salad with orange segments, local kalamatta olives, green beans and cold pressed tangerine oil	\$16.50/\$22.50
Roasted garlic and chilli linguine with cherry tomatoes, fresh basil and bocconcini	\$17.00/\$24.00

side dishes

Baby spinach and green apple salad with toasted walnuts and fetta dressing	\$7.00
Steamed broccolini and baby carrots tossed in walnut oil and cracked pepper	\$7.00

Please inform the restaurant supervisor if you have any allergies or special eating requirements

Please note, a minimum of two courses are required on Friday & Saturday evenings

10% Surcharge Sundays - 15% Surcharge Public Holidays