

18

BAR & GRILL

MENU WINTER 2018

28

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TO SHARE

CHEESE PLATTER

Pecorino, gorgonzola, testun occel olives, crackers, honeycomb	li,
CURED MEAT PLATTER Wagyu beef bresaola, pork chorizo Smoked duck breast, olives, cracke	
LETS BEGIN	
LENTIL SOUP (V) Lightly spiced with lemon and herbs	15
CALAMARI Lightly spiced, fried with seasonal herbs <i>Riviera</i> sauce & salad	15
CAESAR SALAD Poached egg with garlic croutons, smoked bacon and grated parmesan cheese add garlic prawn or chicken	15
ROAST PUMPKIN SALAD (GF)	5 15
Feta and roast pumkin salad, sundried tomato and wild rocket add garlic prawn or grilled chicken	5
PIZZA	
SPECIALE Salami, prosciutto, onion, mushroom, capsicum & olive	24

MARGHERITA (V)

Tomato sauce, buffalo mozzarella & fresh basil

FUNGHI CHORIZO

Pork chorizo, mushroom, rocket

MAFIOSO Prime wagyu beef, bacon, tomato, salad, parmesan cheese	24
MAC & CHEESE Prime wagu beef, macaroni & four cheeses, tomato, salad	28
PULCINO Cajun marinated grilled chicken breast, bacon, tomato cheddar cheese, guacamole	18

SIGNATURE BURGERS

Burgers come with a choice of sweet potato fries OR steak fries

PASTA

PAPPARDELLE

LINGUINE

Wagyu beef ragu, parmesan chee	se, basil
LASAGNE Tender beef mince, layered with mozzarella, topped with creamy be sauce	25 péchamel
MAC & FOUR CHEESE (V) Macaroni pasta with cheddar, shr blue, jack and parmesan cheese s	•
RISOTTO (V) Fine Italian Arborio rice, pumpkin aged parmesan, truffle oil & balsa	•

Sautéed prawns, Napolitano sauce, topped with shaved parmesan cheese, basil & Chilli

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MAINS		SIDES	8
SALMON	3 2	STEAK FRIES	
Maple syrup glazed salmon fillet, seared with roasted cauliflower		SEASONAL GREENS	

BARRAMUNDI 32
Pan fried with numpkin puree

Pan fried with pumpkin puree, buttered asparagus

and toasted sesame seeds

DUCK (GF) **28**

Roast duck breast served with herbal sweet potato mash and red wine sauce

LAMB 34

Glazed lamb chops, marinated in sumac, pomegranate. Served on quinoa, peas, roast pine nuts

FROM THE GRILL

RIBS 35

Half rack of slow roasted BBQ pork short ribs with sweet potato fries

HARISSA CHICKEN 28

Harissa marinated chargrilled chicken, with a Mediterranean couscous salad and red pepper emulsion

SCOTCH FILLET 300G (GF) 38

Marinated overnight, served with quinoa, parsley, basil pesto, salad & pomegranate

BEEF TENDERLOIN 200G 35

Roasted carrots, parsnip puree & red wine jue

STEAK FRIES
SEASONAL GREENS
SWEET POTATO FRIES
PARMESAN MASH
TRUFFLE PARMESAN FRIES
MIXED LEAF SALAD
GARLIC & PARMESAN BREAD

DESERTS 15

CHEESECAKE

Home baked cheese cake finished with strawberry syrup

NUTELLA PIZZA

Freshly baked in Nutella and strawberries

CRÈME BRULÉE

A hard caramel top with a contrasting rich custard base

BROWNIE

Home made dark chocolate brownie with your choice of ice cream

ICE-CREAM TRIO

3 scoops of gelato / sorbet

WAFFLES

Maple waffles with vanilla ice cream