



RISOTTO AL TARTUFO V GF 27.5

Risotto of local wild mushroom ragu cooked with garlic, onion, Italian porcini and truffle butter.

*Add chicken fillet and fresh **chilli** GF 31.0*

RISOTTO ALLA CAMERA GF 27.5

Risotto of bacon, mushroom, baby spinach, pesto, onion, tomato parmesan cheese and a touch of cream.

RISOTTO AI FRUTTI DI MARE GF 35.0

Risotto of scallop, calamari, fresh mussels, squid, fresh herbs, onion and garlic cooked in a saffron seafood broth and topped with grilled Australian prawns.



INSALATA DI FAGIOLINI E ZUCCA V Ve GF 19.5

Tender steamed green beans, cheery tomatoes, roasted Japanese pumpkin, red onion and roasted capsicum with a seeded mustard and ginger dressing.

with bocconcini cheese and grilled chicken GF 27.0

with crumbled goat's feta and grilled lamb tenderloin GF 29.5

INSALATA DI CESARE 19.5

Bacon, anchovy, cold poached egg, croutons and parmesan shavings served with cos lettuce with our mayo dressing.

with marinated grilled chicken 27.0

INSALATA VEGANA D V Ve GF 19.5

Quinoa seeds, mint, chard, toasted almonds, blackcurrant, cranberry, diced celery and fennel infused with orange & saffron in apple and soy dressing, finished with pomegranate seeds.

INSALATA DI MELONE E CALAMARI D GF 26.0

*Tender grilled calamari marinated in garlic, herbs and **chilli** served with fresh mixed salad, sliced beetroot, charred cantaloupe segments in a honey and sherry vinegar dressing.*

