

the eatery

italian cucina

ENTREE PLATES

- Wood-fired pizza bread, lemon mascarpone or garlic butter - \$7
- Seared scallops, sliced pork belly - \$15
- Chicken liver brulée, dried figs, toasts - \$10
- Spinach and ricotta filled pasta, tomato sauce - \$12
- Sun-dried tomato, mozzarella, risotto balls - \$12
- Italian styled antipasti platter with sliced meats, cheese, vegetables, pate and bread for 2 - \$24
for 4 - \$36

PIZZA

GLUTEN FREE AVAILABLE

- Margherita - tomato, mozzarella, basil - \$18 -
- Bologna - roast beef, chicken, ham, salami - \$21 -
- Suprema - prosciutto, fresh rocket, pinenuts - \$22 -
- Sicily - prawns, chorizo feta, spinach - \$22 -
- Florence - chicken, mushroom, aioli - \$20 -
- Turin - salami, mushrooms - \$20 -

PASTA

GLUTEN FREE AVAILABLE

- Roasted tomato risotto, fruits of the sea - \$20/\$30 -
- Farfalle, pesto, parmesan - \$14 /\$21-
Option: add chicken \$5
- Maltagliarti, tomato, capsicum, onion, chilli - \$14 /\$21-
Option: add bacon \$5
- Linguine, bacon, carbonara - \$15/\$25-

SIDES

- Chunky polenta chips, garlic aioli - \$8
- Rocket salad, pear, parmesan, walnut - \$8
- Greens of the day, parmesan, lemon - \$8
- Hot chips, garlic aioli - \$8
- Handcrafted potato wedges, tomato jam - \$8

MAIN PLATES



Seafood, black linguine, lobster bisque, rustic bread - \$34-



Roast pork belly, caramelised pear puree, potato fondant, silverbeet, pomegranate jus - \$29-



Beef ribs, spud mash, wilted spinach - \$34 -



Chicken breast, Marsala sauce, crispy polenta cake, greens - \$30-



Rib-eye, truffled mushroom gnocchi & greens - \$36-

it's the perfect end to a day - sharing delicious food with family and friends