

CELEBRATE LOVE MENU - \$35 PER HEAD
(AVAILABLE FOR THE MONTH OF FEBRUARY. MINIMUM OF 4 PEOPLE - SHARED PLATTERS)



- Appetisers -

Assorted Local Dips with Warmed Piadina

SERVED WITH

Scacciata of Semi Dried Tomato Tapenade, Wild Rocket and Shaved Provolone Cheese

OR

Scacciata of Prosciutto, Wild Rocket and Hand-Crafted Local Bocconcini



- Mains -

SELECT 3 MAINS...

(WANT MORE? SELECT 4 MAINS FOR AN EXTRA \$10 PER HEAD)

GRILLED PRAWN SALAD

Grilled Australian Prawn Cutlets, Tossed with Vinegared Carrots, Avocado, Coloured Cherry Tomatoes, Freshly Picked Herbs, Baby Spinach, Wild Rocket and a Honey Mustard Vinaigrette

RISOTTO VERDE

Arborio Rice with Mixed Gourmet Mushrooms, Broccoli, Spring Onion, Baby Spinach, and House Made Kale Pesto

DUCK RAVIOLI

Mancini Duck Ravioli, Spanish Onion, Truss Tomatoes, Pesto and a Dash of Cream

PENNE SALMONE

Tasmanian Smoked Atlantic Salmon, Spring Onion and Local Asparagus in a White Wine and Cream Sauce

SCALOPPINI FUNGI

Beef Medallions with Mixed Gourmet Mushrooms and Spring Onion, Served on Grilled Gorgonzola Polenta and Topped with a Creamy Parmesan Sauce

COTOLETTA

Crumbed or Grilled Breast of Chicken, Served with a Salad of Coloured Cherry Tomatoes, Cucumber, Spanish Onion and an Olive Oil, Red Wine Vinaigrette

- Dessert -

Assorted Mini Italian Pastries

