



### *Entrée*

*Chef's selection.... three spuntini "changes daily"*

### *Main*

*Slow braised Ossobuco w polenta  
& wilted greens*

### *Dessert*

*Frangipani tart w fresh cream*

*Cost per couple is \$75 includes a bottle  
of red or white wine\*!*

*We are happy to offer non-alcoholic .  
beverages if preferred...*

*\* Special conditions: Due to license restrictions,  
all beverages are to be consumed on premise only.  
No take away alcoholic beverages permitted.*



### *Dessert*

Dessert tasting plate for two 27.5  
White chocolate filled profiteroles w dark ganache 13.5  
Rhubarb crumble w Tahitian vanilla ice cream 13.5  
House churned ice cream 10.5  
House made lamington w warm chocolate sauce  
and poached strawberries 13.5  
  
Selection of boutique cheeses w  
Phillipa's fig & star anise bread 15

### *Drinks*

#### *Juices & Soft drinks*

Orange Juice (100%) 4.5  
Pineapple Juice 3.5  
Apple Juice 3.5  
Mango Juice 3.5  
Tomato Juice 3.5  
San Pellegrino - Sparkling Mineral Water 500ml 5.5  
Aqua Panna - Still Mineral Water 250ml 3.5  
San Pellegrino - Chinotto, Rossa, Limonata 3.5  
Coke, Coke Zero, Lemonade, Lemon Squash 3.5  
Lemon, Lime & Bitters 3.5

#### *Milkshakes, Iced Coffee & Ice Chocolate*

Chocolate, Strawberry, Banana, Vanilla, Caramel  
*kids 2.5 / large 4.5*  
Iced Coffee, Iced Chocolate 5

#### *Tea & Coffee*

Veneziano coffee 3.5  
Hot Chocolate 4.0  
English Breakfast, Earl Grey,  
Peppermint, Chamomile, Lemongrass w Ginger,  
Sencha Green Tea 3.5