

# DINNER

ASK US ABOUT THE NEW 'DESIGN YOUR OWN' MENU – 8 COURSES FOR \$40PP – FOR 4 OR MORE PEOPLE

- ORGANIC CHARRED BREAD**, olive oil (gf\*) 6
- OLIVES** (gf) 8
- SPANISH BOARD**, chef's pick of antipasto treats (gf\*) 26
- LOCAL SEMI CURED CHORIZO**, house pickles 13
- BEEF CARPACCIO**, rocket, parmesan, fried capers, lemon oil (gf) 15
- POLENTA BITES (4)** parmesan, cheddar, Danish feta, tomato chutney 14
- PORK + PISTACHIO TERRINE**, apple compote, crusty bread 16
- DUCK LIVER PARFAIT**, charred bread, onion jam (gf\*) 17
- GREMOLATA CRUMBED WHITING FILLETS**, herb infused aioli, lemon 16
- ROAST PUMPKIN SALAD**, quinoa, kale, honey mustard dressing (gf) 16
- RIGATONI**, pork and beef bolognese, parmesan 25
- PAN FRIED GNOCCHI:** red pepper coulis, walnuts, goat cheese, sweet potato 26  
roast chicken, braised leek, thyme, pecorino 28
- BUTTER POACHED PORK BELLY**, pea + burnt onion broth, chervil, crackle (gf) 28
- CONCHIGLIE**, blue manna crab, basil, white wine, cherry tomato 33

gf - gluten free    gf\* - gluten free alternative available  
gf bread +1.5



## SIDES

- rocket + parmesan salad, sherry vinaigrette (gf) 11
- spinach, apple, walnut salad, gorgonzola dressing (gf) 12
- charred broccolini, almond meal pangrattato (gf) 12
- baked baby potatoes, cheddar, cornichon, dijonnaise (gf) 12
- potatoes, smoked + fried, buttermilk aioli (gf) 12

## DESSERT

- traditional ricotta and lemon cannoli, pistachio 7
- fried choux pastry, hot malt chocolate sauce 12
- Simona's tiramisu - coffee, mascarpone, sponge 12
- la bouche d'affinois (soft), lavosh, quince, fruit+nuts 16

"gnoch your socks off" with cantina cooking  
classes - learn to make fresh, handmade gnocchi  
cantina style.  
see your friendly wait person for info

10% surcharge on public holidays