

ITALIAN *Street Kitchen*

Valentine's Day

Set Menu 

3 COURSES \$79PP



APERITIVO

Glass of Prosecco 10
Aperol, Isabella & Limoncello Spritz 15
Espresso Martini & Negroni 18

ENTRÉE

To share

WOOD-FIRED BREAD Gluten Free +3

Garlic & herb flatbread, served with olive oil & aged balsamic (V, VG)

BURRATA

Fresh burrata, confit cherry tomato, Kalamata olive, basil oil (GF)

CALAMARI

Flour dusted, golden fried calamari, lemon aioli

ARANCINI 2 pieces

Risotto stuffed with tomato, eggplant & mozzarella,
Parmesan, semi-dried tomato aioli (V)

MAIN

Choose one each

BARRAMUNDI

Grilled Australian barramundi fillet, seasonal greens,
fresh puttanesca salad, lemon (GF)

STEAK TAGLIATA

300g Shorthorn rump, roasted semi-dried cherry
tomatoes, rocket, Parmesan, aged balsamic (GFR)

PRAWN CAMPANELLE

Prawns, lobster stock, lemon butter, confit cherry
tomato, chives (GFR)

PUMPKIN RAVIOLI

Filled with butternut pumpkin, burnt butter,
sage, amaretto biscuit, Parmesan (V)

HOT HONEY PEPPERONI PIZZA

Tomato base, fior di latte cheese, pepperoni, spicy pork
nduja, stracciatella cheese, honey

MELANZANA PIZZA

Tomato base, fior di latte cheese, marinated eggplant,
zucchini, ricotta salata, rocket, chilli oil (V, VGR)

SIDE

Choose one to share

RADICCHIO & ROCKET INSALATA

Rocket, radicchio, Parmesan, toasted almonds,
aged balsamic (V, VGR, GF)

ROSEMARY GARLIC CHIPS

Rosemary, crispy garlic, aioli (V, VGR)

DESSERT

To share

TIRAMISU

Traditional layered espresso-dipped savoiardi biscuits,
Marsala, mascarpone cream (V)

