



Date Night Dinner for Two

Three Courses + bottle of house wine - \$100

Wine

Bottle house white/house red/ house rose

STARTER

Sharing platter - olives, pickles, focaccia & dip, chefs selection of cheese

MAIN - select two

Pappardelle, beef ragu, parmigiano reggiano*

Linguini, clams, chorizo, tomatoes, capers, chilli garlic and parsley*

Macaroni, creamy pesto, peas, Tuscan kale

Gnocchi pan fried, sage butter, asparagus, tuscan kale, goats curd, parmesan

Gnocchi pan fried, braised pork and veal meatballs

* Gluten Free fettucine available

DESSERT - select two

Amaretti mess, berry compote, meringue

Brownie with chantili cream and berries

ADD SIDES \$5ea

Mixed greens, chilli, garlic, lemon

Truffle & parmigiano fries

Mixed leaf salad, fresh herbs, pickled vegetables

Polenta chips