



SET MENU

Includes Grilled bread with olive oil & balsamic vinegar to share

PRIMI

Choice of One:

Antipasto Plate

Arancini al pomodoro, sliced prosciutto, crispy calamari, lemon, rocket & cherry tomato salad, pesto Genovese, aioli & grilled bread.

Vegetarian Plate

Arancini al pomodoro, char-grilled broccolini, bocconcini cheese, rocket & cherry tomato salad, pesto Genovese & grilled bread. (v)

SECONDI

Choice of One:

Portobello

Char-grilled Portobello mushrooms, finished with gremolata.
Served on a bed of pearl cous cous, medley tomatoes, cucumber, black olives, feta, basil & roasted pistachios salad. Drizzle with olive oil & lemon juice. (ve/df/n)

Salmone

Crispy skin salmon, roast potatoes, chargrilled broccolini, roasted cherry tomatoes & brasied fennel. (gf/df)

Gnocchi al Gorgonzola

Gorgonzola cream, baby spinach, roasted medley tomatoes & fresh chilli.
Topped with crushed walnuts & Parmesan cheese.(v/n) Add prawns +\$6

Ragu Bolognese

Rigatoni, ground beef, carrots, onions, celery, wine & tomato sauce.
Topped with Parmesan cheese & parsley. Add burrata +\$6

Bistecca +\$15

300 gr scotch fillet, cooked medium, gremolata & side of fresh salad.
Served with roast potatoes (gf)

DOLCI

Choice of One:

Cannoli

Sweet ricotta cream, pistachio & maraschino. (v)

Pear & Ricotta Tart

Served with vanilla gelato & raspberry coulis. (v/gf)

Strawberry Sorbet

Served with fresh berries (ve/gf/df)

Julio's

v: vegetarian | gf: gluten free | gfo: gluten free optional | df: dairy free | n: contain nuts | ve: vegan

