



Dogs Bar Private Dining Room

A La Carte 1

Available 01st Jan –21st Nov

Marinated mixed olives
with grissini

Entrée

Antipasto
selection of Chefs special appetizers (v)

Main Course

Salmon Panzanella
sautéed atlantic salmon, croutons, wild rocket, spring onion, tomato and
red wine vinaigrette

Handmade ricotta gnocchi
with mushrooms, basil and napoli sauce (v)

Crispy tortellini
filled with duck and chestnut served in a light duck, garlic and cream sauce

Linguini Ai Frutti Di Mare
with fresh fruits of the sea served with garlic and olio e vino

Italian sausages
served on potato mash with tomato and onion jam

Chicken fillet Risotto with Roasted Vegetables

Dessert

Lemon tart served with double cream

Affogato
Vanilla bean Ice-cream with a shot of espresso and frangelico

Cheese Platter
Chefs selection served with quince paste, marsala figs and toasted fruit bread

Cafetiere Tea & Coffee

\$50 Per Head
