



spring menu 2019

entrée specials

roasted jalapeno filled with cream cheese & cheddar, crumbed & fried (2 piece)	\$14
pan roasted haloumi on flat bread with tomato & black olive salsa	\$21
vietnamese style king fish ceviché on crispy prawn crackers	\$22
crumbed lambs brains with cauliflower purée	\$22
salt & pepper school prawns with red chilli sweet & sour dressing	\$23
lobster bisque risotto with prawns	\$28
seafood entrée medley: • shark bay scallop spring roll • crispy soft shell crab • prawn sui mai dumpling	\$29

main specials

pizza four cheeses: mozzarella, parmesan, cheddar & gorgonzola	\$24
chargrilled hanger steak (served m/rare) with bagna cauda & asparagus	\$29
chargrilled tuna on panzanella salad	\$39
ravioli of lobster & shark bay scallop served with citrus butter sauce (may contain traces of shell)	\$39
chargrilled 450gm rib eye with garlic butter	\$44
stir fry prawns, asparagus, garlic, ginger & macadamia nuts with steamed rice	\$43
red curry of assorted seafood with coconut rice	\$45

dumplings

fried hand made gyoza of prawn with chilli vinegar soy dressing	(4) \$26 (6) \$32 (8) \$39 (10) \$51
fried hand made vegetarian dumplings filled with smoked soya-bean curd asian mushrooms, bok choy, spring onion & coriander	(4) \$20 (6) \$24 (8) \$28 (10) \$34
steamed hand made wagyu beef dumplings with chilli soy dipping sauce	(4) \$26 (6) \$32 (8) \$39 (10) \$51

entrée

seared tuna with japanese spices with avocado & sesame dressing	\$25
roasted half shell hervey bay scallops with sweet & sour dressing & crispy pork belly	\$27
seafood wontons in ginger-infused broth & vegetables	\$25
spicy fish cakes with kaffir lime dressing	\$27
lamb ribs with chilli, cumin, coriander, eggplant salad	\$25
baked fresh figs, buffalo mozzarella & pomegranates	\$23
radicchio, fennel, orange, cacciocavallo cheese salad & citrus dressing	\$19
salad of beetroot, herbed goats cheese & walnuts	\$19
fried zucchini flowers filled with goats cheese & pesto	\$26
four RAW tastes of the ocean: • yellow fin tuna with capers & mayonnaise • hiramasa king fish capsicum & tomato salsa • ama ebi prawn (sweet shrimp) • harvey bay scallops	\$29
baccala fritters (salted cod) beetroot mayonnaise	\$21
crumbed artichoke with french goats cheese	\$19
spiced 3 piece lamb croquette with yoghurt dipping sauce	\$19
piatti di salumi - with grissini & olives: • 9+ score wagyu bresaola • prosciutto & pistachio salami • aged pork salami • duck salami • prosciutto di parma (30 months old)	\$28

pasta & risotto

all home made pasta is soft egg pasta & CANNOT be al dente	
risotto of pork & fennel sausage, chilli & pork crackling	\$33
baked spinach & ricotta cannelloni	\$33
gnocchi gratin in 4 cheese sauce	\$33
mushroom risotto (porcini & field mushrooms)	\$35
hand made ravioli of pumpkin, ricotta & parmesan butter, sage & parmesan	\$33
hand made beef lasagna with parmesan bechamel (25mins)	\$34
potato gnocchi with lamb ragu & tomato passata	\$33
hand made tagliatelli, veal meatballs & tomato passata	\$33
spaghetti tossed with assorted seafood garlic olive oil & parsley	\$45

pizza

pizza with prawns, tomato, mozzarella & garlic	\$30
pizza margherita with buffalo mozzarella basil & tomato	\$22
pizza with anchovies, kalamata olives semi dried tomatoes & chilli	\$24
pizza with goat cheese, bocconcini dried cherry tomato & chilli	\$24
pizza with hot salami, cevapcici sausage & green olives	\$24
pizza with prosciutto, tomato & mozzarella	\$24
pizza of mozzarella & goats cheese	\$25

seafood

please note: some fillets of fish may still have bones	
pan roasted fillet of john dory, french caper butter & potato purée	\$43
nut crusted pan roasted rockling fillet served on sweet spiced eggplant pickle	\$39
steamed fillet of Northern Territory barramundi with ginger caramelised soy asian greens	\$39

mains

baked eggplant parmigiana	\$26
braised eggplant in ginger, garlic, shallots, chilli & tofu	\$26
chargrilled lamb rump paillard topped with greek fetta salad	\$34
very spicy thai basil chicken with steamed jasmine rice	\$34
spicy yellow curry of duck leg with steamed asian greens & jasmine rice	\$34

from the grill

3+ score bbq wagyu eye fillet steak	\$42
3+ score bbq wagyu scotch fillet steak (please note scotch has a higher fat content than eye fillet)	\$42

(3+ score steaks served with red wine jus)

sides

sautéed brussel sprouts with honey & pancetta	\$13.5
roasted cauliflower with crème fraiche & crumbling of nuts	\$13.5
roasted pumpkin with lime yoghurt & pine nuts	\$13.5
sweet potato wedges	\$13.5
fries with chipotle & cajun spice	\$13.5
truffle polenta chips with grated caciocavallo & yoghurt dipping sauce	\$14.5
potato mash	\$13.5
steamed broccolini, roasted pine nuts & crème fraiche	\$13.5
smoked tomato & buffalo mozzarella salad	\$17.9
salad of rocket, parmesan, fresh pear & balsamic dressing	\$13.5
salad of cos lettuce, avocado & celery with honey mustard seed dressing	\$13.5
salad of lettuce, tomato, cucumber, feta cheese olives & lemon juice	\$13.5
steamed jasmine rice	\$8.9

book now

(Full payment required by Nov 1st 2019)

Christmas Lunch	Lunch From 11am
	\$170 per adult \$85 per child under 8 years old

va tutto

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Va Tutto gift vouchers can be purchased at the front counter.

All our seafood and shell fish is premium grade sourced from Australia or New Zealand waters.

Due to our extensive menu we are unable to accommodate variations.

Menu subject to change due to produce availability.

Please notify your waiter of food allergies as not all ingredients are listed.

Meals will be charged for if wait-staff are not made aware of allergies.