



• Chef's Specials •

KING PRAWNS

Australian fried King Prawn with
black mayo
6 each

POLENTA CHIPS

with Gorgonzola fondue
12

CHUNKY BEEF RAGÙ

6 hours slow cooked, shiitake
mushroom, Fresh Pappardelle &
horseradish
30

SIRLOIN STEAK

350 gr. Chargrilled Beef Sirloin,
with Goats cheese fondue & grilled
asparagus
38

VEAL SCALOPPINE

Your choice of lemon or mushroom
sauce with potatoes or mixed leaves
30

JOHN DORY

Baked with potatoes, cherry
tomatoes & white wine
36

CHEF'S SIDE

Brussel sprouts, Parmesan & fresh
chives
Mixed leaf salad
Roasted potatoes
6

DESSERT

Millefoglie, crusty & delicate puff
pastry, layered with Pistachio
ganache & dark chocolate custard
15

buon appetito!