



the living room

Appetisers

Warm Garlic Turkish Bread	8
Warm Turkish bread (v, vegan, gf bread optional) served with extra virgin olive oil and balsamic reduction.	8
... add one or two dips	
- Roasted pumpkin, caramelised onion and bacon (gf)	4
- Beetroot, sesame and tofu (gf, vegan)	4

Kids Menu (for children under the age of 12) 12.9

Grilled Chicken (gf) with chips and salad	
Crumbed Fish with chips and salad	
Fried Calamari (gf) with chips and salad	
Rigatoni Pasta (v) with Napoli sauce	
Rigatoni Pasta (v) with cream and mushrooms	
Grilled steak (gf) with chips and salad	
Vanilla Ice Cream (gf, v) with chocolate, caramel, vanilla or strawberry topping	6.5

Entrees

	Entrée	Main
Tiger Prawns grilled Qld tiger prawns with baby cos lettuce, roasted cherry tomatoes and garlic and spring onion cream	20.9 3pce	29.9 5pce
Calamari (gf) lemon pepper crusted calamari with mesclun lettuce, spanish onion and shaved zucchini, finished tartare sauce	20.9	29.9
Fritters (gf, v, vegan) zucchini, mint and tofu fritters with beetroot hummus, rocket lettuce and tahini	16.9	25.9
Sambal Cauliflower (gf, v, vegan without yoghurt) fried Sambal crusted cauliflower, roasted pumpkin, shaved coconut, sweet red currant onion, rocket, finished with lime yoghurt and pomegranate molasses	16	25
Chicken Broccoli salad (gf, v) Grilled chicken medallions with salad of broccoli, kale, quinoa, sundried tomatoes and almonds finished tahini dressing and sweet red peppers	18	25

Pasta & Risotto

All pasta is handmade by **Agresta Prima Pasta** and is preservative free. Pasta is also available from GOURMET LIVING Fine foods next door

Entrée Main

Gnocchi Taleggio (v) with roasted pumpkin, sautéed mushrooms and spinach in a taleggio cheese sauce finished with fried shallots 19.9 29.9

Gnocchi Salami sautéed spicy Felino salami with garlic, chilli, Spanish onion, capsicum and Roma tomatoes, finished with Napoli sauce 19.9 29.9

Fettuccine Prawn seared tiger prawns with Sambal chilli, Spanish onion, capsicum, Roma tomatoes and spinach, finished with Napoli sauce and olive oil 20.9 30.9

Rigatoni Smoked Salmon sautéed leek, broccoli and cherry tomatoes, finished with smoked salmon and dill cream 20.9 30.9

Risotto Chicken (gf) sautéed chicken, mushrooms, leek, roasted pumpkin and spinach, finished with basil pesto 19.9 29.9

Risotto Scallop (gf) seared caper and parsley marinated scallops, sautéed leek, zucchini, peas and sundried tomatoes, finished with goat curd 20.9 30.9

Fettuccine Chicken with sautéed mushrooms, caramelised onion, broccoli and sundried tomatoes, finished with taleggio cheese sauce 19.9 29.9

Rigatoni Pumpkin (v) sautéed almond and pepitas with caramelised onion, roasted pumpkin, sundried tomatoes and kale 18.9 28.9

Fettuccine Marinara with mussels, prawns, calamari, scallops and fresh fish with garlic and extra virgin olive oil
or **Pescatore**, with Napoli sauce - 36.5

Mains

Wild Caught Barramundi (gf) fillet from the NT with basil pesto cannellini beans, roasted cherry tomatoes and pickled fennel	37
Duck Breast (gf) oven roasted duck breast with ratatouille, sautéed green beans and red wine jus	39.5
Lamb Shanks (gf) braised in tomato and white wine served with mash potato and green beans.	38.5
Pork Belly (gf) oven roasted served with braised savoy cabbage, apple puree, balsamic lentil, sautéed broccolini and red wine jus	38.5
Eye Fillet or Scotch Fillet Char-grilled and Served with roasted mushrooms, mash potato, red current beetroot jam and red wine jus	39.9

Sides to Share

Cauliflower (gf, v) crispy fried Sambal marinated cauliflower served with lime yoghurt	9
Polenta Chips (gf, v) with tomato chutney	8
Broccoli (gf, v) sautéed broccoli with garlic butter, toasted almonds and currants	9
Desiree Potatoes (gf, v) fried potatoes with rosemary and garlic seasoning	8
Ratatouille oven roasted Spanish onion, capsicum,zucchini, eggplant and tomato with garlic and rosemary	8
Rocket Salad (gf, v) with shaved pear, parmesan, candied pecans and truffled honey dressing	8
Chips (gf, v) with aioli	8

Desserts

Banana Maple Cheese Cake (GF) With caramel sauce, caramelised banana, brandy snap ,chopped Belgian chocolate and candied pecans	14
Sticky Date and Ginger Pudding With butterscotch sauce and vanilla bean ice cream	14
Tira Mi Su Coffee soaked sponge fingers layered with Frangelico and Kahlua mascarpone cream with chocolate sauce and chopped chocolate	14