



GRAIN

Sharing Plates

Patata's Bravas

With chorizo and black bean sauce. (g)

Garlic prawns

In a parsley, chilli and white wine sauce, served with crusty bread. (g*)

Arancini

With parmesan, semi dried tomato and aioli. (v)

Nachos

With beef chilli bean, guacamole and melted cheddar cheese.
(vegetarian option available)

Clams in aromatic coconut broth

With lemongrass, chilli, kaffir lime, garlic, coconut cream with crusty sourdough.

Bread (gluten free bread available)

Grilled Pita bread

With vegetable crudities, roasted beetroot dip and raita. (v)

Garlic Bread (v)

Bruschetta

With local tomato and sweet green basil, served with balsamic reduction and basil oil. (v) (g*)

Entree

Stuffed roasted mushrooms

filled with caponata and topped with gremolata and parmesan. (v) (g)

Pea and ham soup

Balsamic cherry tomato, onion and feta tarts

Served with garlic potato and minted green bean salad. (v)

Rocket, watercress, fennel and pear salad. (v) (g)

Parma ham and melon salad. (g)

Pasta

Spaghetti Bolognese

Rich homemade Bolognese sauce, topped with grated grana padano parmesan.

Spaghetti with asparagus

Spinach and pesto sauce. (v)

Trio of wild mushroom risotto

Rocket, parmesan and micro herb salad. (v) (g)

Gnocchi with scallops

Ricotta and burnt almond butter sauce.

Linguini with fresh picked crab meat

Diced zucchini, in a lemon and chilli infused olive oil sauce.

Fettuccini pollo

Sautéed chicken, roasted capsicum, pine nuts and garlic, flambéed with brandy in a light creamy sauce and finished with rocket.