

Two Course - \$30

Starter *select one*

Daily Soup

Organic Greens Walnuts, Chaubier, Sherry
Vinaigrette

Served with House Bread and Extra Virgin Olive Oil

Entree *select one*

Butternut Squash Ravioli Hazelnuts,
Sage, Marsala

Paella Prawns, Clams, Mussels,
Chicken, Chorizo

King Salmon Baked Gnocchi, Parmesan
Broth

~ option two ~

Entree *select one*

Butternut Squash Ravioli Hazelnuts,
Sage, Marsala

Paella Prawns, Clams, Mussels,
Chicken, Chorizo

King Salmon Baked Gnocchi, Parmesan
Broth

Dessert *select one*

Gelato of the Day

Vanilla Bean Crème Brûlée

Traditional Custard with Burnt Sugar Crust

Three Course - \$35

Starter *select one*

Daily Soup

Organic Greens Walnuts, Chaubier, Sherry
Vinaigrette

Served with House Bread and Extra Virgin Olive Oil

Entree *select one*

Butternut Squash Ravioli Hazelnuts,
Sage, Marsala

Duck Confit Risotto Leek, Arugula

King Salmon Baked Gnocchi, Parmesan
Broth

Paella Prawns, Clams, Mussels,
Chicken, Chorizo

Pork Chop Israeli Cous Cous, Whole Grain
Mustard

Dessert *select one*

Gelato of the Day

Vanilla Bean Crème Brûlée

Traditional Custard with Burnt Sugar Crust

Four Course - \$40

Starter

Calamari Spicy Tomato Sauce

Soup and Salad *select one*

Daily Soup

Organic Greens Walnuts, Chaubier, Sherry
Vinaigrette

Served with House Bread and Extra Virgin Olive Oil

Entree *select one*

Butternut Squash Ravioli Hazelnuts,
Sage, Marsala

Duck Confit Risotto Leek, Arugula

King Salmon Baked Gnocchi, Parmesan
Broth

Paella Prawns, Clams, Mussels,
Chicken, Chorizo

Pork Chop Israeli Cous Cous, Whole Grain
Mustard

Dessert *select one*

Gelato of the Day

Vanilla Bean Crème Brûlée

Traditional Custard with Burnt Sugar Crust