

## Dinner

### Starters

Cicchetti (Bar Snacks): Smoked almonds 4.90, Semi dried tomatoes 4.90  
Marinated olives 5.90, Jamon Serrano 5.90, Queso manchego 5.90

Bread with olive oil & balsamic vinegar	5.90
Pork belly croquettes with muhammara sauce, soft herbs & pickled pear	14.90
Scallop ceviche with avocado, finger lime, tomato & mint vinaigrette	14.90
Farmhouse terrine with red cabbage & cornichon salad, with sweet onion jam	14.90
Mussels in a bacon, leek & mustard cream with crunchy bread	14.90

### Mids

Seared quail on a bed of lentils with crispy prosciutto, grapes & vincotto	24.90
Strozzapreti with spring vegetables – tomato, zucchini, eggplant, capsicum, olives, tossed with a squeeze of lemon	22.90
Asparagus, mushroom & leek risotto with crisp parma ham	23.90
Pizza of the Day	22.90
Piadina of the day	22.90

### Mains

Osso bucco with Moroccan style beans, chermoula & labne	25.90
Rib eye with potato dauphinoise & broccolini	32.90
Pork loin with mashed potato, apple cigar, crackling and port jus	25.90
Ocean trout on crushed kipflers, with tomato, olive, capers & salsa verde	32.90
Duck with middle eastern inspired quinoa, broad beans, peas & dried cranberries	28.90

### Sides

Green beans with toasted almond	7.90
Chips with seeded mustard mayonnaise	
Garden salad	
Mashed potatoes	

