



ENTREES SHARED PLATES SIDES

- Fresh Bread & Oil** with Salute extra virgin olive oil & balsamic (per slice) **2.5**
- Bruschetta** (V) garlic bread topped with marinated tomato, rocket, parmesan & Salute extra virgin olive oil **17.9**
- Garlic Bread** 6 slices **10.9**
- Minestrone Soup** (V,can be GF) classic vegetable soup with toast **14.9**
- Antipasto** (can be GF) a plate to share of House Made & Local Produce with toast **29.9**
- Kalamata Olives** (V,can be GF,.) cooked in tomato sugo, sage, chilli & garlic, with toast **15.9**
- Herbed Crepes** (V) a spinach & ricotta filled crepe, with pumpkin, spiced seeds & burnt butter sage sauce **18.9**
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- Mixed Vegetables** (V,GF) seasonal fresh vegetables tossed in butter **11.9**
- Deep fried Potatoes** (V) tossed in rosemary, salt & garlic **11.9**
- Rocket Pear & Parmesan Salad** (V,GF) a side salad with balsamic dressing **11.9**
- Green Salad** (V,GF) a side salad with oil & lemon dressing **10.9**

MAIN

- Fish of the Day** (can be GF) fresh fish pan fried served with salt roasted cherry tomato, cucumber, balsamic croutons, seared scallop & lemon tuile **29.9**
- Pork Belly** (GF) with apple sauce, spring broccolini, spiced jus **29.9**
- Chicken Maryland** with a spring stuffing of lemon garlic herbs, sweet potato puree & basil oil **29.9**
- Saltimbocca** (GF) pan fried baby veal with sage & prosciutto in a white wine butter sauce, vegetables & potato mash **29.9**
- Pollo Parmigiana** crumbed chicken breast with vegetables & potato mash **29.9**

RISOTTO

Risotto con Pollo (GF) chicken breast, mushrooms, spring onion & fresh herbs
21.9 26.9

Risotto al Pesce (GF) mixed seafood, spring onion, garlic & fish stock 22.9
27.9

Risotto alla Verdura (V,GF) seasonal fresh vegetables & basil in a vegetable stock
20.9 25.9

PASTA

Spaghetti Mollica fish pieces, olive oil, garlic, chilli, parmesan & anchovies
21.9 26.9

Spaghetti Bolognese rich meat sauce 19.9 24.9

Spaghetti Marinara fresh seafood, garlic & napoli 22.9 27.9

Spaghetti Alio e Olio (V) a traditional sauce of garlic, chilli, parsley & Salute
extra
virgin olive oil 19.9 24.9

Spaghetti Napoli (V) napoli sauce finished with butter parmesan & fresh basil
18.9 23.9

Fettuccine Carbonara bacon, spring onion, cracked pepper & creamy sauce
21.9 26.9

Fettuccine al Pollo e Funghi chicken cream & mushrooms 21.9 26.9

Fettuccine Valentino chicken, avocado, spring onion, cracked pepper, napoli & a
touch
of cream 21.9 26.9

Fettuccine Salmone smoked salmon, green peppercorns & cherry tomatoes in a
cream base 21.9 26.9

Penne Contessa pan fried chicken with snow peas, cherry tomato & cracked
pepper in
a light white wine cream sauce 21.9 26.9

Penne Amatriciana bacon, garlic, chilli, spring onion & napoli 20.9 25.9

Penne Puttanesca olives, capers, anchovies, chilli, spring onion & napoli 21.9
26.9

Penne Calabrese salami, bacon, spring onions, olives, chilli & napoli 21.9 26.9

Penne alla Verdura (V) pan fried vegetables, napoli & parmesan 20.9 25.9

Gnocchi Quattro Formaggi (V) house made gnocchi, four cheeses & cream
22.9 27.9

Pasta Misto

A Platter of any 3 Pastas &/or Risottos of your choice, to share for 2 people
49.5

Gluten Free Pasta extra \$4.00 per serve

Children's Pasta or Risotto your choice of all above (under 12 years) 10.9

DESSERT

Lemon Tart shortbread ice cream, lemon curd, topped with tuile & lemon balm
13.9

Tiramisù traditional Italian coffee & liqueur dessert **13.9**

Mixed Berries (GF) with caramelized meringue & toffee dust **13.9**

Children's Vanilla Ice cream chocolate topping and sprinkles if desired **6.9**

**12% SURCHARGE ON PUBLIC HOLIDAYS * PRICES AND MENU
SUBJECT TO CHANGE**