



Sharing Menu - Summer 2021

.....Allow us to spoil you with our progressive sharing menu... \$68 per head

SICILIAN OLIVES

Sicilian & Kalamata, citrus & rosemary

ST DANIELLE PROSCIUTTO

Truffle, olive dust, rocket

ARANCINI (veg)

Seasonal arancini

POTATO & MUSHROOM RAVIOLI (veg)

Sage and walnut burnt butter, baby leaf spinach, mushroom (vegan available)

RIGATONI PUTTANESCA

Dom's Napoli tomato sauce, black anchovy, caper, olives

GAMBERI (gf)

pan seared king prawns with fresh chilli, white wine & cream served with garlic bruschetta

ARROSTICINI (gf)

Chargrilled lamb skewers, salsa verde

RUCOLA

rocket, sorrel & PARMESAN, VIERGE

WOOD ROAST POTATOES

Garlic, rosemary