

SUD

Ristorante Italiano

PRIMI PIATTI

PANÉ	\$3 ea
<i>Ciabatta served with Extra virgin olive oil & Balsamic Vinegar</i>	
OSTRICHE	\$6.50 ea
<i>Freshly shucked ' pacific oysters' pink shallot, white balsamic & peppercorn salsa</i>	\$38 ½ dozen \$75 dozen
CAPELANTE	\$10 ea shell
<i>Hervey Bay scallops in the 1/2 shell, cauliflower puree, crispy potato, capers</i>	
FIORI di ZUCCHINE	\$11 ea
<i>Zucchini flowers filled with ricotta & lemon, crispy on a 'Salsa rossa'</i>	
CARPACCIO di MANZO	\$28
<i>Thinly sliced rare fillet of beef, asiago cheese, black garlic 'aioli' & pangrattato</i>	
POLPETTE	16 (2 pce)
<i>Duck & Pork meatballs, herbs & spices, poached in a sugo of 'San Marzano' tomatoes</i>	\$32 (4 pce)

PASTA

GNOCCHI	\$32 / \$48
<i>Fresh home made potato gnocchi w/ slow braised lamb shoulder ragu, white wine, thyme, pecorino cheese</i>	
RIGATONI	\$34 / \$49
<i>Large short tubed 'rustichella' pasta tossed in a spicy pork & red wine ragu w/ N'Duja San Marzano sugo di pomodoro, oregano & formaggio di Grana Padano cheese</i>	
SPAGHETTI con GAMBERI e GRANCHIO	\$39 / \$56
<i>Thin 'Rustichella' Grana duro pasta tossed with Blue Swimmer crab , crab bisque, prawns confit garlic, chilli, white wine & butter</i>	
PASTA del GIORNO	Market Price
<i>Please check with your waiter & the specials board as we are constantly changing our specials menu for you</i>	
RISOTTO del GIORNO	Market Price
<i>FERRON Vialone Nano Riso from Verona Italy, always presented with our finest butter, white wine, Parmigiano Reggiano</i>	Check Board

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SECONDI PIATTI

BISTECCA \$52
O'Connor beef hanger steak 200g , grass fed, marinated & chargrilled, to rare served Southern Italian herbs, lemon & garlic dressing

GALETTO \$55
Spiced marinated spatchcock chicken, butterflied, de boned & chargrilled roasted capsicum & sun dried tomato 'Diavolo sauce' green olive & celery salsa

PESCE \$55
Saltwater Barramundi fillet, pan roasted, black mussels, butter & white wine lemon sauce w/ chive dressing

COTOLETTA \$32 (2 pce)
Milk fed baby veal, Parmesan crumbed & pan fried, served with a rocket & fennel salad \$49 (3 pce)

PAMPANELLA \$54
'Western Plains Pork' cutlet , marinated, grilled & roasted , paprika & spices balsamic glazed cipollini onions

CONTORNI

PATATE ARROSTO \$15
Roasted chat potatoes w/ garlic & rosemary

PATATINE FRITTI \$15
Potato chips w/ herb salt

BROCCOLINI \$16
Quick roasted broccolini w/ lemon & salted ricotta

CAROTE \$14
Twice roasted carrots w/ Citrus & fresh herb salsa

INSALATA MISTA \$15
Salad greens of Radicchio, Wild rocket, Cos, chicory, balsamic dressing & Parmesan

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DOLCE

SUD MISU	\$20
<i>Savoiardi biscotti soaked in 'Segafreddo Zanetti' espresso, mascarpone, Kahlua, Frangelico, Amaretto w/ dark chocolate mousse</i>	
PANNACOTTA	\$18
<i>Earl grey infused pannacotta, strawberry sorbet & brown butter crumble, meringue</i>	
COCCO BELLO	\$16
<i>Coconut gelato w/ mandarine granita & caramel cara</i>	
BOMBALONI	\$22
<i>Classic Italian donuts filled w/ crema pasticcera , orange caramel salsetta</i>	
AFFOGATO	\$22
<i>Vanilla bean gelato , Segafreddo Espresso, Frangelico liqueur</i>	
BISCOTTI e CIOCCOLATI	\$12
<i>House made almond biscotti & monad cioccolati</i>	

FROMAGGI

\$19 One Cheese / \$36 Two Cheeses / \$54 Three Cheeses

Award winning local & imported cheeses, accompanied with home made lavosh, honeycomb, braised figs, seasonal fruit chutney, muscatels

All cheeses are 50 grams – You may select as few or as many as you wish

PARMIGIANO REGGIANO

24 month hard, grainy, salty, creamy – Full flavoured

GORGONZOLA DOLCE

Blue cheese , spicy, crumbly, pungent, earthy – Intense

BRILLAT SAVARIN

Fluffy white mould triple cream brie – Luscious & creamy

AGED COMTE

Imported French mature rich, nutty savoury – Lightly salty

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DEGUSTATION

5 COURSE – SHARED

2 ENTREES

PASTA

MAIN COURSE

DESSERT

Includes sides & fresh ciabatta

From 109 pp

Matched Wine from \$89 pp

SET MENU

3 COURSES – CHOOSE FROM

Zucchini Flower

Mushroom Arancini

Gnocchi w/ Lamb ragu 'in bianco'

Veal Cotoletta

Tiramisu

From 79 pp

Includes a Glass of Wine