SUD
Ristorante Italiano

PRIMI PIATTI

PANÉ — *$3 ea*
Ciabatta served with Extra virgin olive oil & Balsamic Vinegar

OSTRICHE — *$7.50 ea*
Freshly shucked ' pacific oysters' pink shallot, white balsamic & peppercorn salsa — *$38 ½ dozen*, *$75 dozen*

CAPESANTE — *$11 ea shell*
Hervey Bay scallops in the 1/2 shell, cauliflower puree, crispy potato, capers

FIORI di ZUCCHINE — *$11 ea*
Zucchini flowers filled with ricotta & lemon, crispy on a 'Salsa rossa'

CARPACCIO di MANZO — *$28*
Thinly sliced peppered rare fillet of beef, porcini mushroom 'aioli', truffle oil & pangrattato

POLPETTE — *$18 (2 pce)*
Duck & pork meatballs, herbs & spices, poached in a sugo of 'San Marzano' tomatoes — *$32 (4 pce)*

PASTA

GNOCCHI — *$32 / $48*
Fresh home made potato gnocchi w/ slow braised lamb shoulder ragu, white wine, thyme, pecorino cheese

RIGATONI — *$34 / $49*
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

LINGUINI — *$39 / $56*
Thin 'Rustichella' Grana duro pasta tossed with a combination of prawns, black mussels, clams, cherry tomatoes, garlic, chilli, white wine

RAVIOLI CON ZUCCA — *$33 (3 pce)*, *$46 (5 pce)*
Fresh pasta filled with roasted butternut pumpkin, ricotta & parmigiano reggiano brown butter , pistachio & crispy sage

PASTA del GIORNO — *Market Price*
Please check with your waiter & the specials board

RISOTTO del GIORNO — *Market Price*
FERRON Vialone Nano w/ our finest butter, white wine, Parmigiano Reggiano

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SECONDI PIATTI

COTOLETTA VITELLO *$54*
Veal rib cutlet, parmesan crumbed & pan fried, served medium w/ lemon wild rocket cherry tomato & fennel salad

BISTECCA di MAIALE *$68*
350 gram Parwan Prime rib eye steak (medium rare), chargrilled, roasted portobello mushroom w/ garlic butter, parsley

GUAZZETTO di MARÉ *$59*
Seafood combination of prawns, calamari, fish, black mussels, calamari, ocean scallops, clams, cherry tomatoes & black Ligurian olives in a seafood 'brodetto'

QUAGLIE *$55*
Semi boned quails (2 per serve) marinated & chargrilled w/ creamy polenta, frutta di mostarda dressing

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

CONTORNI

PATATE al FORNO *$15*
Roasted chat potatoes w/ garlic, & rosemary

PATATINE FRITTI *$15*
Potato chips w/ herbed salt

BROCCOLINI *$16*
Sautéed broccolini w/ lemon & salted ricotta

CAROTE *$14*
Twice roasted carrots w/ fresh herb & citrus salsa

INSALATA MISTA *$15*
Combination salad of radicchio, wild rocket, cos lettuce, chicory, balsamic dressing & parmesan