



3 Course \$48pp Monday to Thursday

TO START

Green Sicilian Olives GF (v)

PRIMI

(please select entrée)

Zucchini Flowers filled w Goats' Cheese, Ricotta, Chives (v)

Spicy Pork & Fennel Sausage Pastry w Tomato Salsetta

Roast Portobello Mushrooms, Pumpkin Puree,
Stracciatella, Sage Butter (v) GF

SECONDI

(please select main)

Gnocchi Sorrentina (v)

Linguini, Snapper, Olives, Cherry Tomato, Garlic, Chilli, Basil

Roast Herb Chicken, Baked Potato Salad GF

DOLCE

(please select dessert)

Sicilian Ricotta Cannoli

Lemon Sorbet GF

(v) vegetarian | GF gluten free | No substitutes exc. vegan