

NEW YEARS EVE

\$99 SHARING MENU

Includes your first drink

ANTIPASTI

NATURAL OYSTERS (GF)

Freshly shucked local Nth Straddie oysters with lemon

KING PRAWNS

Oven baked, marinated in chilli, garlic, olive oil, parsley & lemon juice

MELANZANE ALLA PARMIGIANA (V), (GF)

Eggplant layered with tomato passata, fior di latte, basil, parmigiano

PRIMI

SPAGHETTI SCOGLIO

Mixed seafood, garlic, chilli, tomato passata

GNOCCHI DUCK RAGU

Slow cooked duck, crushed tomatoes

GNOCCHI QUATTRO FORMAGGI (V)

Gorgonzola, scamorza, pecorino, parmigiano

RAVIOLI BACCALA

Reef Cod filled ravioli, prawn bisque, parsley oil

SECONDI

ZUPPA di COZZE

Mussels, vermentino, pepper, tomato passata, lemon, garlic, parsley, focaccia bread

TAGLIATA di MANZO (GF)

250g Grass fed beef fillet (cooked med-rare), rocket, parmesan, confit cherry tomatoes

ANY PIZZA

Pizza of your choice

CONTORNI / INSALATE

PISELLI (V), (VG), (GF)

Sautéed peas & onion

ZUCCA e GORGONZOLA (GF), (V)

Rocket, pumpkin, gorgonzola, Italian honey, pumpkin seeds, e.v.o.o

DOLCI

STRACCETTI di PIZZA FRITTA

Deep fried pizza bread tossed in sugar, nutella, pistachio crumb

CHOICE OF FIRST DRINK

Peroni Leggera 3.5%

Peroni Nastro Azzurro Premium Lager

Dal Zotto Prosecco NV

Cipriani Bellini

Aperol Spritz

(V) VEGETARIAN,

(VG) VEGAN, (GF) GLUTEN FREE