

Michelangelo

\$69



Entree

*Garlic sour dough, marinated olives, Italian meatballs,
salt n pepper calamari*

Mains

*Penne w napoletana sauce with fresh chilli, garlic, olives, cherry tomatoes
and fresh basil (V)*

*Gnocchi with prawns, zucchini, confit cherry tomatoes, pine nuts and
sage*

*Braised Lamb pappardelle with carrot, beetroot, goats cheese and sorrel
leaves*

*Grilled barramundi fillet served w sauteed enoki and portobello
mushrooms, salta verde and caramelised lime (G)*

*Beetroots and pumpkin salad w spinach, feta cheese, macadamia and
honey balsamic dressing*

*Free range Chicken Supreme served w capsicum - eggplant and potato
caponata (G)*

*300gm Queensland grain fed MSA Angus rump served with
chat potatoes and sauce at your choice*

Dessert

Tiramisu with calibre chocolate & vanilla bean mascarpone

Fennel infused pannacotta with orange candy, puree, and pistachios

Baia
THE ITALIAN



