

Michelangelo

\$69

Entree

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

Mains

Penne w napolitana 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 homemade basil pesto, sauteed enoki and portobello mushrooms, peppermint tomato salsa (G)

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

Vanilla bean pannacotta with wild berry coulis and pistachio