



**On Arrival** – served share style

Focaccia V, DF

*Balsamic reduction, extra virgin olive oil, confit garlic*

**Entrées** – please select one

Caprese di bufala V, NF, GF

*Buffalo mozzarella, cherry tomatoes, basil, extra virgin olive oil, balsamic*

Truffled cauliflower soup NF

*Moreton Bay bugs, cavolo nero, salmon roe*

Confit duck and mushroom risotto GF, NF

*Truffle oil*

Risotto con funghi V, GF, NF

*Mixed exotic mushrooms, truffle oil*

**Mains** – please select one

Bucatini corsa V, NF, DF

*Olives, capers, artichokes, chilli, napoli sauce, herbs*

Pappardelle DF

*Slow cooked beef, tomato sugo, smoked almonds, herbs*

Rigatoni con agnello NF, DF

*Slow braised lamb, olives, napoli sauce, herbs*

Tagliatelle NF

*QLD prawns, picked crab meat, white wine, chilli, garlic, lemon butter, herbs*

Confit free range chicken maryland NF, DF

*Risoni, tomato sugo, olives, artichokes, crispy jamon serrano*

Slow cooked wagyu beef cheek GF, NF

*Creamy white polenta, braising juices, gremolata*

Chargrilled swordfish GF

*Whipped mash, caponata, lemon*

# Romano's

**Sides** – served share style with mains

Sweet potato fries V, NF, DF

Rocket salad, parmigiano reggiano, 15yo balsamic, extra virgin olive oil V, NF, GF

**Desserts** – please select one

Tiramisu

*Mascarpone zabaglione, coffee and marsala soaked biscuits, chocolate dust, berries*

Bomboloni

*Italian styled fried doughnuts, chocolate sauce*

Gelato and sorbet

*Daily selection of gelato and sorbet*

Nutella Pannacotta

*Ice cream, berries*

Woombye triple cream brie NF

*Fig relish, lavosh*

## **MENU ORDER OPTIONS**

Select two options from our entrée, main & dessert for an alternate drop menu

Select three options from our entrée, main & dessert for an choice menu