

Special Del Giorno

Entrée

Natural Oysters— Freshly shucked oysters served with lemon wedges \$14
(half doz.) \$24 (doz.)

Kilpatrick Oysters — Freshly shucked oysters baked with lean bacon strips and our homemade Kilpatrick sauce
\$16 (half doz.) \$26 (doz.)

Bruschetta di frutti di mare

Grilled homemade ciabata topped with a sauté of exquisite seasonal seafood, garlic, chilli, and extra virgin olive oil. \$19

Mains

Flounder

Baked whole flounder served with a spinach salad accompanied with a butter jus and roasted potatoes. \$32.5

Lean Eye Fillet

Carefully grilled with fortified sherry wine and served with delicately sliced mushrooms, grain mustard, and crème fraiche reduction, topped with freshly blanched spinach served with homemade mash potato and salad with pesto dressing. \$34.5

Agnoloni

Handmade Agnoloni pasta stuffed with prawn scallops & rockling served in a creamy spinach sauce with a touch of sun-dried tomato and infused with grana padano. \$22

Gnocchi Calabrese

Homemade potato and Parmesan gnocchi, tossed in a traditional Sicilian sauce consisting of thinly sliced homemade salami, caramelized onions, aromatic garlic & capsicums sautéed with a merlot flambé wine reduction. \$22

Salmon Steak

Grilled succulent salmon steak topped with a delicately sweetened chili concoction and served on a bed of beetroot, pear, and feta salad. \$34.5