

the real meal

Menu

Meal	Price
Our potato gnocchi with Napoli sauce, Rocket & Parmesan salad (Vegetarian) <i>Napoli Sauce: A traditional Italian style tomato sauce with garlic, onions, a dash of balsamic vinegar & basil</i>	\$40
Our potato gnocchi with Sicilian beef sauce, Rocket & Parmesan salad <i>Sicilian Beef sauce: Slow braised beef with olives, Istra pancetta, tomatoes, root vegetables & basil</i>	\$45
Lamb tagine with seasoned cous cous <i>Lamb Tagine (Gluten free): Shoulder of lamb slow cooked with the aromats of Morocco, preserved lemons, fresh coriander, mint and parsley (Cous cous is not gluten free)</i>	\$56
Vegetable tagine with seasoned cous cous (Vegetarian) <i>Vegetable Tagine (Gluten free): A spicy tagine of root vegetables, pumpkin, peppers, eggplant, prunes & Mt Zero Olives (Cous cous is not gluten free)</i>	\$45
Beef and burgundy with mashed potato & green beans (Gluten free) <i>Beef & Burgundy: Beef cooked in the Gallic tradition with roasted shallots, red wine, Istra bacon and vegetables</i>	\$56
Our in house hot-smoked salmon with Salad Niçoise & preserved lemon aioli (Gluten free) <i>Salad Niçoise: Beans, tomatoes, potatoes, eggs, basil</i>	\$56
Spanish chicken cooked with chorizo, red onions, potatoes, orange zest and oregano with a green salad (Gluten free)	\$50
Confit duck leg with Mt Zero lentils, pureed potatoes and broccolini (Gluten free) <i>Confit duck: 12 hr marinated and slow-roasted duck leg</i>	\$56