

## Take away menu (pick up only)

Order any entrée main and dessert to take away and pay \$60

Ph: 9319 1440

### ENTREE

RAVIOLI Pumpkin and silverbeet, sage brown butter	16
CAPELLINI Angel hair pasta, blue swimmer crab, garlic, chilli, tomato sugo	18
CAPELANTE g Shark Bay wild scallops, cauliflower puree, pancetta	20
FRITTELLE Prosciutto and potato fritters, gorgonzola cream	18

### MAIN

GNOCCHI Potato and ricotta gnocchi, fontina, spinach, tomato sugo	34
SALMONE Atlantic salmon, cuttlefish ink risotto and pernod	36
ANATRE Confit duck leg, potato and pancetta fregola, vin cotto	34
PESCE g Geraldton king snapper, mash, asparagus, tomato salad	37
MAIALE g Slow roasted pork belly, cauliflower puree, kale, jus	36
CARNE g Cape Byron beef scotch fillet, duck fat potatoes, broccolini, duxelles	38

### SIDE

Rocket, parmesan, pear, walnuts g	10
Asparagus, broccolini, olive oil g	10
Duck fat roasted potatoes with rosemary g	10

### DESSERT

BUDINO Warm fig pudding, salted caramel, vanilla ice cream	15
CIOCCOLATO Valrhona chocolate ganache, raspberry sorbet, Italian meringue	16
PANNA COTTA g Vanilla cream, fresh berries, raspberry sauce	18