

La Primavera Menu

AVAILABLE FOR A LIMITED TIME ONLY
LUNCH WEDS - SAT & DINNER TUES - THURS

2 COURSES \$49 / 3 COURSES \$59

(choice menu)

ENTREE

Croquettes - Chèvre goats, zucchini & leek, beetroot aioli, parmesan (gf/v)

Tuna crudo, horseradish mayo, orange, pistachio, capers, radish, ponzu (gf)

Gnocco fritto - San Daniele prosciutto, olive, anchovy, tomato, mozzarella

MAIN

Risotto - prawn, saffron, squash, asparagus, spring onion (gf/voa)

Gold band snapper fillet, golden beetroot, silverbeet, salmoriglio (gf)

Gnocchi - slow cooked lamb shoulder, peas, gremolada, Pecorino

180g John Dee Sirloin, paris mash, salsa verde (gf)

side dishes optional

sautéed seasonal vegetables 12

twice cooked roast potatoes, oregano & confit garlic 12

shoestring fries 10

wild rocket, pear & parmesan & walnut salad, balsamic 14

DESSERT

panna cotta, chocolate & amaretto, orange marmalade, hazelnut (gf)

Torta limone, citrus curd, almond frangipane, mascarpone (gf)

Affogato- Vanilla bean ice cream, honeycomb, espresso (gf)

* not available in conjunction with any other special offer

* not available for private dining

