

TARGA - TAKE AWAY DINNER

10th - 19th Sept

STARTERS

MARINATED MIXED WARM OLIVES 7

HOUSE MADE FOCACCIA, BALSAMIC & OLIVE OIL 6

ENTREE

BEEF CARPACCIO, MUSTARD DRESSING, CAPERS
MUSTARD AIOLI & PARMESAN 17

BRUSCHETTA, GRILLED ZUCCHINI, SMOKED EGGPLANT, BASIL
& BUFFALO MOZZARELLA 14

SALT & PEPPER WHITEBAIT, CAPERBERRIES. AIOLI 15

MAINS

CHAR GRILLED 1/2 FREE RANGE CHICKEN, JERUSALEM
ARTICHOKES, BRUSSEL SPROUTS, TARRAGON SALSA 26

RISOTTO, PORK & FENNEL SAUSAGE, LEEK, RADICCHIO 25

HOUSE MADE GNOCCHI, CAVOLO NERO, SPROUTING BROCCOLI
PEAS & PECORINO 26

LINGUINE, ARTICHOKE, CHILLI, GARLIC, BREADCRUMBS 24

PAN ROASTED FISH, BRAISED CABBAGE, FENNEL
& POTATOES, RED PEPPER & THYME SALSA 27

SIDES

GARDEN LEAF SALAD, RADISH, FENNEL, CUCUMBER
SHERRY DRESSING SALAD 10

ROAST ROSEMARY KIPFLER POTATOES 7.5

DESSERT

LOCAL BUSH HONEY & MACADAMIA SEMIFREDDO
PRALINE 12

WARM DARK CHOCOLATE FONDANT, HAZELNUT ICECREAM 12

MANCHEGO OR GORGONZOLA CHEESE PLATE
LAVOSH, APPLE, QUINCE PASTE & WALNUTS SGL 13/ DBL 19