

## DESSERT

### VANILLA BEAN BRULÉE

Baked cream custard, vanilla bean, burnt toffee crust 15

### WARM CHOCOLATE BROWNIE

Warm chocolate sauce, double cream, ice-cream 15

### STICKY DATE PUDDING

Caramel sauce, double cream, ice-cream 16

### POACHED APPLE AND RHUBARB

Cold poached apple and rhubarb, white chocolate soil, custard cream, cinnamon ice-cream 16

### DECONSTRUCTED RASPBERRY CHEESECAKE

Raspberry cream cheese mousse, lemon & almond polenta cake, raspberry gel, coconut ice-cream, meringue 15

### CHOCOLATE MOUSSE CANNOLI

Italian Cannoli, chocolate mousse, raspberry gel, custard cream, chocolate gelato, chocolate soil 15

### DROPPED LEMON TART

Lemon curd, coconut ice-cream, double cream, sweet pastry 16

### TIRAMISU

Espresso soaked sponge fingers, liqueur spiked mascarpone cream 16

## LUNCH

Available Monday to Friday 12noon until 2.30pm. Regular Dining prices apply outside of these times, ask staff for details.

### BEEF AND GORGONZOLA RISOTTO

Beef strips, gorgonzola, onion, pea and mushroom risotto, pan jus 30

### WARM BEEF SALAD

Beef strips, balsamic, chilli, salad greens, roast pumpkin, avocado, Tuscan beans, capsicum, tomato, seeded mustard mayonnaise 30

### TAGLIATELLE MEATBALLS

Home made pork and beef meatballs, Napoletana sauce, with home made tagliatelle 26

### SALMON NICOISE

Atlantic salmon, warm potato, green beans, cherry tomatoes, dill, 62°C egg, truffle mayonnaise 28

### MOROCCAN LAMB SALAD

Lamb strips, spinach, roast pumpkin, chickpeas, feta, raisins, cumin yoghurt 29

### SPAGHETTI CAMPAGNA

Bacon, onion, capsicum, mushrooms, garlic, pesto, Napoletana and cream, spaghetti 26

### RISO DI MARE

Prawns, calamari, diced fish, snow peas, broccoli, julienne vegetables, curry spiced cream, rice pilaf 30

### CHICKEN WALNUT SALAD

Southern spiced chicken, spinach, roast pumpkin, feta, walnuts, pine nuts, caramalised onion 25

### SHANIKAS CAESAR

Cos lettuce, San Daniele prosciutto, 62°C egg, white anchovy, croutons, ceasar dressing 24  
**Add salmon** 7

### GNOCCHI PAESANO (V)

Mushrooms, pumpkin, snowpeas, onion, basil pesto, Cajun cream, gnocchi 27

### CAJUN CHICKEN RISO

Chicken, julienne vegetables, snow peas, broccoli, cajun spiced cream, rice pilaf 28

### CHILLI BEEF

Beef strips, onion, capsicum, snow peas, sweet chilli sauce, rice, flour tortilla 29





## STARTER

<b>BREAD (V)</b> (4pcs) Garlic, parmesan; or Herbs, parmesan; or Sundried tomato, olive pesto, parmesan	7
<b>MIXED BREAD</b> (6pcs)	10
<b>BRUSCHETTA ROSSA (V)</b> (4pcs) Tomato, spring onion, olive oil, parmesan, balsamic treacle	14
<b>ARANCINI</b> (4pcs) Pork, peas and gorgonzola rice balls	14
<b>CROQUETTES (V)</b> (4pcs) Spiced potato, feta, peas, paprika, yoghurt	14
<b>NONNA'S MEATBALLS</b> (4pcs) Beef and pork meatballs, tomato ragu	14
<b>LAMB RIBS</b> (4pcs) Szechuan spiced lamb, with coriander, chilli and lemon salsa	17
<b>CURRY SCALLOPS</b> (4pcs) Canadian scallops, curry spiced cream	20
<b>PORK BELLY</b> 90 gram crispy pork belly, chilli jam	18
<b>SHANIKAS PATÉ</b> House made chicken liver paté	16
<b>BEEF CARPACCIO</b> Raw eye fillet, capers, white anchovies, grilled ciabatta, olive oil, rocket and parmesan salad	24
<b>CURED SALMON</b> Citrus cured salmon, compressed cucumber, fennel, onion, avocado puree, horseradish cream, croutons	18
<b>LEMON MYRTLE CALAMARI</b> Lemon myrtle seasoning, rocket and parmesan salad, <b>perfect to share</b>	30
<b>HOT ANTIPASTO</b> Italian sausage mince, olives, Calabrese salami, potato, mushrooms, capsicum, brie, oregano, olive oil, grilled ciabatta, <b>perfect to share</b>	32

## MAIN

<b>TUSCAN CHICKEN</b> Pan seared chicken breast, served on a Tuscan inspired sauce of kale, Quinoa, borlotti beans and chorizo	35
<b>GRILLED LAMB</b> Lamb back strap cooked medium rare, gorgonzola, onion, pea and mushroom risotto	42
<b>PAPPARDELLE RAGU</b> Braised beef, rich tomato ragu, fresh pappardelle pasta	30
<b>PORK RIB EYE</b> Pork rib eye, bok choy, chorizo and mushroom risotto, plum soy glaze	40
<b>JOHN DORY FILLET</b> John Dory, crayfish bisque, mussels, cockles, potato Lyonnaise, micro herbs	39
<b>VEAL COTOLETTA</b> Herb crumbed veal medallions, grilled lemon, rocket and parmesan salad	36
<b>FILETTO</b> 120+ day grain fed Black Angus eye-fillet cooked to your liking, pan jus, seasonal vegetables	49
<b>BBQ BEEF CHEEK</b> 12 hour slow cooked beef cheek, seeded mustard potato lyonnaise, onion relish, rocket and parmesan salad	39
<b>CONFIT DUCK</b> Braised confit duck leg, chervil gnocchi, mushroom, onion, parsnip ragu, parmesan	40
<b>PUTTANESCA</b> Prawns, mussels, cockles, bug, capers, olives, anchovies, chilli, garlic, tomato, fresh pappardelle pasta	42
<b>CHICKEN AND TRUFFLE RISOTTO</b> Diced chicken breast, mushrooms, spinach, onion, garlic, cream, truffle oil, Grana Padano	32

## CLASSIC

<b>MARCO POLO</b> Diced chicken, ham, tomato, broccoli, gnocchi, white wine cream sauce	30
<b>ROMANO</b> Diced chicken, roasted capsicum, red onion, Napoletana, tasty cheese, cream, pesto, with fresh tagliatelle pasta	29
<b>RAVIOLI RICOTTA</b> Ricotta and spinach ravioli, sun-dried tomato, fresh basil, red onion, Napoletana, cream, pesto	28
<b>PASTA TRE CARNE</b> Chicken, eye-fillet strips, chorizo sausage, pumpkin, capsicum, sun-dried tomato, snow peas, garlic, basil pesto, olive oil and spinach, with penne pasta	32
<b>TAGLIATELLE CON SALSICCIA</b> Italian sausage mince, onion, mushroom, oregano, garlic, chilli, tomato, olive oil, fresh tagliatelle pasta	29
<b>SPAGHETTI MARINARA</b> Prawns, mussels, diced fish, cockles, calamari, spinach, garlic, olive oil, with spaghetti	35
<b>CHICKEN SCALLOPINE</b> Chicken tenderloins, mushrooms, rosemary, cream, chardonnay sauce, seasonal vegetables	34
<b>TASMANIAN SALMON</b> Salmon fillet medium rare, rocket lettuce, feta, red onion, puffed rice, green beans, cherry tomatoes, citrus dressing	36
<b>KIDS</b> Strictly 12 years or younger. Includes activity pack. All followed with a Chocolate Mousse face	
<b>CHICKEN STRIPS AND CHIPS</b>	13
<b>CHEESY PENNE</b>	13
<b>CALAMARI AND CHIPS</b>	13
<b>GNOCCHI NAPOLETANA</b>	13
<b>SPAGHETTI BOLOGNESE</b>	13



NB. \$4 will be deducted off pasta dishes when entrée size is requested. A minimum charge of \$25 per person applies after 5pm. (V) Vegetarian. Gluten Free Available (dishes may vary). Our products may contain wheat, egg, dairy, soy or fish allergens. Some products may be processed in facilities that process nuts. PLEASE INFORM US IF A PERSON IN YOUR PARTY HAS A FOOD ALLERGY PRIOR TO ORDERING. P1218.