

(V) vegetarian (VO) vegetarian option (GF) gluten free (GFO) gluten-free option

TO START

GARLIC BREAD (GFO,V)	\$ 8
HERB AND CHILLI FOCACCIA (V)	\$ 9
WHIPPED RICOTTA CROSTINI with walnut,spicy honey & pear (GFO,V)	\$ 12

TAPAS/ENTREE

MUSHROOM TACO trio of sauteed mushrooms, avocado, pickled onion in tortillas w/ creme fraiche coriander dressing (v)	\$ 20
FISH TACO grilled barramundi, pickled slaw, Jalapeño with a lime Vinaigrette	\$ 21
PROSCIUTTO WRAPPED SCALLOPS ON A SMOKED CAULIFLOWER PUREE BASIL OIL (GF)	\$ 24
BAKED CAMEMBERT with honey thyme served with crusty bread and mascarpone stuffed dates	\$ 18
LAMB SKEWERS w/ pickled slaw, salsa verde (GF)	\$ 18
ROAST GARLIC CAULIFLOWER with hummus and corn chips (V)	\$ 16

KIDS

SPAGHETTI BOLOGNAISE	\$8
CHICKEN NUGGETS AND CHIPS	\$8
EARLY BIRD SPECIAL: 5-6PM CHOICE OF ABOVE, DRINK \$ DESSERT	\$10

Room TWO TEN DINNER menu

MAIN COURSE

SIRLION STEAK served with potato mash, market greens and rich demi glaze (GF)	\$ 36
ASIAN INSPIRED CHICKEN poached and oven baked, served on chinese broccoli with crispy potatoes	\$ 28
GREEK-STYLE LAMB SHOULDER 400 grams slow roasted, served with potato croquettes, seasonal greens, red wine jus & minted yoghurt. (GFO)	\$ 35
MIXED MUSHROOM RISOTTO selection of mushrooms with roasted leeks, provolone cheese & wilted spinach (V) add Chicken +\$6	\$ 26
CRISPY SKIN GRILLED SALMON truffle peas mash, kipfler potato, cauliflower and sticky soy sauc (GF)	\$ 34

SALADS

PEAR, PARMESAN & PROSCIUTTO pear, parmesan, prosciutto on a bed of rocket & radicchio w/ citrus vinaigrette	\$ 20
CALAMARI SALAD market greens, cucumber, tomato & crispy shallots w/ lime olive oil vinaigrette	\$22
FRESH GREENS	\$ 12
HOUSE SALAD	\$ 12

PASTA BAR

STEP 1: Select your pasta

SPAGHETTI
PENNE
PAPPARDELLE
GNOCCHI
HERB FETTUCCINI
GLUTEN FREE LINGUINI

STEP 2: Select your sauce

SUGO Tomato & basil	\$ 20
BOSCAIOLA Bacon, mushroom, shallots & cream	\$ 22
PESTO Basil, parmesan, pine nuts & cream	\$ 22
RAGU Pork shoulder & beef rib in rich sugo	\$ 24
ARRABIATA Sugo w/chili	\$ 20
BOLOGNESE Rich & traditional	\$ 22
CARBONARA Bacon, egg, parmesan & cream	\$ 22

MUSHROOM forest mushrooms, leek & cream	\$ 24
PORK & VEAL MEATBALL Rich tomato	\$ 26

STEP 3: Something extra

SPINACH	\$3.5
MUSHROOM / BACON	\$4.5
GRILLED CHICKEN	\$6
PRAWN	\$7