

# AUTUMN MENU

EXECUTIVE CHEF - CATHERINE ANDERS

**FOCACCIA** - TODAY'S CHOICE 4.50

**PANINI** - WARM CRUSTY ROLL 3.50

**PANE DI LIEVIATA**- SOURDOUGH LOAF 7.50 serves two  
WITH UNFILTERED EXTRA VIRGIN OLIVE OIL AND HOUSE CURED GREEN OLIVES WITH ROSEMARY

## ANTIPASTI DELLA CASA

A SELECTION OF ITALIAN STARTERS minimum two persons 23.00 per person

### OSTRICHE

OYSTERS - HALF DOZEN AND DOZEN

NATURAL - WITH SHALLOT VINEGAR AND LEMON 23.00 38.00

KILPATRICK - PANCETTA AND SEMI DRIED TOMATO BALSAMIC SAUCE 25.00 39.50

### PIZZA PICCANTE CON MOZZARELLA E BASILICO

THIN CRUST PIZZA WITH SPICY ITALIAN SAUSAGE, LIGURIAN OLIVES, SEMI DRIED TOMATO  
BASIL AND MOZZARELLA 19.50

### INSALATA DI GRANSEOLA

FRESH CRAB AND AVOCADO SALAD WITH TOMATO GASPACHO 27.50

### CARPACCIO DI CARNE CON OLIO DI OLIVE EXTRA VERGINE, PARMIGIANO E RUCOLA

GRAIN FED KIMBERLEY RED BEEF FILLET CARPACCIO WITH EXTRA VIRGIN OLIVE OIL,  
SHAVED PARMIGIANO REGGIANO AND WILD ROCKET 25.50

### BRUSCHETTA DI MOZZARELLA DI BUFALO E POMODORO CON PROSCIUTTO CROCCANTE

BUFFALO MOZZARELLA AND VINE RIPENED TOMATO BRUSCHETTA WITH CRISPY PROSCIUTTO 19.50

### ZUPPA DI ZUCCA CON PANCETTA CROCCANTE E OLIO DI NOCCIOLA

ROASTED BUTTERNUT PUMPKIN SOUP WITH CRISPY PANCETTA AND HAZELNUT OIL 17.00

### LA PANCIA DI MAIALE CON INSALATA, MELE CARAMELLATE E SALSA DI SALVIA

TWICE COOKED PORK BELLY WITH CELERIAC AND BABY HERB SALAD

CARAMELISED APPLES AND SAGE JUS 22.50

### SALMONE CONFIT CON INSALATA DI UOVO E ASPARAGI, SALSA DI ARANCIA

CONFIT SALMON WITH ORGANIC POACHED EGG AND ASPARAGUS SALAD, BLOOD ORANGE DRESSING 25.00

### CAPE SANTE IN PADELLA CON INSALATA DI TOPINAMBUR ARROSTO E FAGIOLI,

#### SALSA TARTUFATA E COTECHINO

PAN SEARED SCALLOPS WITH ROASTED JERUSALEM ARTICHOKE AND BROAD BEAN SALAD,

TRUFFLE VINAIGRETTE AND COTECHINO SAUSAGE 27.00 42.00

### GAMBERI ALLA GRIGLIA CON RISOTTO CARNAROLI

GRILLED KING PRAWN CUTLETS WITH PRESERVED LEMON AND MASCARPONE,

CARNAROLI RISOTTO AND FRESH PEAS 27.00 42.00

### QUAGLIA CROCCANTE CON TORTINO DI CIPPOLE, SPINACI E PECORINO, SALSA BALSAMICO

CRISPY SKINNED QUAIL WITH CARAMELISED RED ONION, SPINACH AND PECORINO TARTLET,

ROASTED FIG AND BALSAMIC JUS 29.50

### LASAGNE ALLA GRANSEOLA

IL CENTRO'S FAMOUS SAND CRAB LASAGNE WITH CREAMED CRUSTACEAN SAUCE 26.50 39.50

### GNOCCHI DI RICOTTA E TARTUFO CON FUNGHI E CASTAGNE ARROSTE

RICOTTA AND TRUFFLE GNOCCHI WITH WILD MUSHROOMS AND ROASTED CHESTNUTS 19.50 29.5

**CAPELLI D'ANGELO CON TONNO, POMODORI, LIMONE E L'ERBE MISTE**

ANGEL HAIR PASTA WITH GRILLED YELLOW FIN TUNA, FRESH TOMATO, SNOWPEAS, PRESERVED LEMON AND MIXED HERBS 28.00 43.00

**FRUTTI DI MARE CON GNOCCHI DI PATATE, SALSA AL ZAFFERANO**

MORETON BAY BUG TAILS WITH POTATO GNOCCHI, BABY FENNEL, GREEN ASPARAGUS, CHERRY TOMATOES AND SAFFRON SAUCE 45.00

**SPAGHETTI O RISO AI FRUTTI DI MARE CON POMODORO E PEPERONCINO**

SPAGHETTI OR CARNAROLI RISOTTO TOSSED WITH A SELECTION OF SEAFOOD, EXTRA VIRGIN OLIVE OIL, GARLIC, TOMATO AND TOUCH OF CHILLI 42.50

**PESCE BARRAMUNDI ALLA GRIGLIA CON PURE DI PATATE, CARCIOFI, CIPPOLE E SALSA VERDE**

GRILLED NORTH QUEENSLAND SEA FARMED BARRAMUNDI WITH BINTJE POTATO MASH, GLOBE ARTICHOKE, BALSAMIC ONIONS AND SALSA VERDE 39.50

**PESCE FRESCO DEL GIORNO CON PATATE FRITTE, INSALATA DI POMODORI E SALSA AL CAPPERI**

GRILLED FISH OF THE DAY WITH CHIPS, VINE RIPENED TRUSS TOMATO SALAD AND BABY CAPER SALSA 42.00

**SCALOPPINE DI VITELLO CON FETTUCCHINE CARBONARA E SPINACI**

PARMESAN CRUMBED VEAL SCALOPPINE WITH FETTUCCHINE CARBONARA AND WILTED SPINACH 37.50

**PETTO DI ANATRA CROCCANTE CON FRITTATA, BARBABIETOLE, MOUSSE E SALSA DI VINO ROSSO**

SLOW COOKED FREE RANGE CRISPY DUCK BREAST WITH PORCINI MUSHROOM FRITTATA, PICKLED BEETROOT, GOAT'S CURD MOUSSE AND RED WINE JUS 42.00

**PETTO DI POLLO MARINATE CON GNOCCHI DI SEMOLINA E RAGU DI VERDURE**

MARINATED FREE RANGE CHICKEN BREAST WITH SEMOLINA GNOCCHI AND SAUTEED SPECK, BRUSSEL SPROUT AND PEA RAGOUT 37.00

**CANNELONI DI AGNELLO CON LA COTOLETTA E SALSA CAPONATA**

12 HOUR BRAISED LAMB CANNELLONI WITH DOUBLE LAMB CUTLET, CELERIAC PUREE AND RATATOUILLE DRESSING 41.50

**BISTECCA DI MANZO ALLA GRIGLIA, PATATE ARROSTO E CAROTE CON PINOLI**

CHAR GRILLED CERTIFIED BLACK ANGUS 150 DAYS GRAIN FED DIAMANTINA SIRLOIN 300G ROASTED BINTJE POTATOES, HEIRLOOM CARROTS WITH PINE NUTS, CHOICE OF PEPPER OR MUSHROOM SAUCE 42.50

**FILETTO DI BUE ALLA GRIGLIA TORTA DI PATATE E PORRI, BROCCOLINI E SALSA DI VINO**

CHAR GRILLED GRAIN FED KIMBERLEY RED EYE FILLET 220G WITH POTATO AND LEEK CAKE, SAUTEED BROCCOLINI AND RED WINE JUS 41.00

**SIDE DISHES**

**INSALATA MISTA**

MIXED SALAD LEAVES WITH TOMATO, CUCUMBER, SPANISH ONION AND AVOCADO 9.50

**INSALATA DI RUCOLA CON PERA E NOCE**

ROCKET, PEAR, WALNUTS AND PARMESAN WITH BALSAMIC DRESSING 14.00

**PATATE AL FORNO CON SALSICCIA E PEPERONI**

ROASTED DUTCH CREAM POTATO WITH SPICY ITALIAN SAUSAGE AND RED PEPPERS 10.00

**FUNGHI CON CIPPOLE E CARCIOFI**

PORTOBELLO AND SWISS BROWN MUSHROOMS, CARAMELISED ONIONS AND ARTICHOKE 11.00

**FAGIOLINI FRESCA, CIPPOLE, MANDORLE E FETA**

HAND PICKED GREEN BEANS, ROASTED RED ONION, ALMONDS AND FETA 11.00

**PATATE FRITTE**

POTATO CHIPS 9.00