

## Starters

### Breads

Toasted Ciabatta

with kalamata olive tapenade topped with bocconcini, avocado, roma tomato, spanish onion, fresh basil, balsamic reduction *GF*  
*option available 15.50*

Garlic Flat Pizza Bread

fresh herbs, garlic, three cheese blend *13.50*

## Oysters

### Fresh Large Tasmanian Oysters

natural *20.90 (6) 38.90 (12)*

kilpatrick – bacon, tomato, worcestershire and tabasco sauce *23.90 (6) 41.90 (12)*

crab mornay and gremolata crust *24.90 (6) 42.90 (12)*

## Antipasto

toasted garlic ciabatta bread, marinated vegetables, cured meats, cobram vintage aged cheddar, house dip, dukkah spice, garlic olive oil and balsamic *34.80*

*GF bread available extra 1.00*

## Entrée

### Duck Liver Paté

with orange port & black pepper jelly served with toasted ciabatta bread, cornichons, beetroot marmalade, quince paste *15.80*

*GF option extra 1.00*

### **Crumbed Mushrooms**

stuffed with camembert cheese, oregano, thyme & garlic with a rich napoli sauce *16.80*

### **Haloumi**

lemon pepper fried haloumi cheese with chorizo jam & toasted ciabatta *17.50*

*GF option extra 1.00*

### **Calamari**

semolina & lemon pepper crumbed calamari served with garlic & chilli aioli with a salad of mesclun lettuce, roma tomato, kalamata olives, cucumber, spanish onion & bocconcini, vinaigrette dressing *GF 18.80*

### **Sea Scallops**

seared sea scallops served with grilled chorizo, pickled watermelon & citrus infused olive oil *GF 21.80*

### **Risotto**

duck & wild mushroom risotto with sage, rocket & freshly shaved parmesan *GF 19.80*

### **Local Ocean King Prawns**

panfried on a salad of sous-vide mango cheeks, cured beetroot, fresh fig, beetroot leaves & avocado cream with salmon caviar *GF 29.50*

## **Salad**

### **Caesar Salad**

cos lettuce, garlic croutons, shaved parmesan, bacon, anchovies, soft poached egg and caesar dressing *18.80*

*GF option extra 1.00*

*add*

garlic marinated chicken *GF 5.00*

lemon pepper calamari *GF 6.00*

smoked salmon and avocado *GF 8.00*

grilled ocean king prawns *GF 11.80*

## **Smoked Chicken Salad**

crispy sweet potato chips, avocado, tomato, roasted peanuts, coriander, baby rocket, red onion & goats cheese dressing **GF 21.80**

## **Pasta**

*choice of Linguini or Penne (GF pasta available extra 2.00)  
add fresh long red chilli extra 1.00*

### **Minced Grain Fed Angus Beef Bolognese**

tomato ragout, fresh chiffonade basil, shaved parmesan **e15.80 m25.80**

### **Penne tossed with pan-fried marinated Chicken Breast & Pancetta**

wild mushroom, baby spinach in a creamy mushroom sauce, topped with freshly shaved parmesan & truffle oil **e19.80 m29.80**

### **Angus beef & pork mince Lasagne**

made with durum wheat pasta sheets, layered with rich napoli sauce, roasted eggplant & béchamel sauce topped with rocket & parmesan salad garnish **e15.80 m25.80**

### **Roasted Butternut Pumpkin**

with marinated mushrooms, baby spinach, goat's cheese, toasted almonds in a creamy basil sauce **V e14.80 m24.80**

### **Black Port Lincoln Mussels with Blue Swimmer Crab**

fresh roma tomato, red chilli, baby spinach, herbs, black olives & extra virgin olive oil, freshly shaved parmesan cheese **e21.80 m32.80**

### **Sauteed Chorizo, Angus Sausage & Bacon**

in a creamy herb sauce, fresh chilli, red chard & freshly shaved parmesan cheese **e18.80 m27.80**

### **Pasta of the Day**

please see specials board **mp**

## **Pizza**

**GF base extra 3.00**

## **Vegetarian**

mushroom, semi-dried tomato, spinach, onion, toasted pine nuts, mozzarella, napoli base **V e21.80**

*add grilled chicken 5.00*

## **Ham & Pineapple**

sliced leg ham & fresh queensland pineapple on a napoli base , fresh herbs & mozzarella cheese **21.80**

## **Margherita**

roma tomato, spanish onion, oregano, fresh basil & bocconcini cheese on a napoli base **22.80**

## **Seafood**

local king prawns, calamari, barramundi, scallops & black mussels, baby spinach, fresh tomato, napoli sauce, mozzarella cheese **32.50**

## **Supreme**

danish salami & shaved leg ham on a napoli base with baby spinach, semi fried tomato, marinated mushrooms, kalamata olives & mozzarella cheese **27.50**

## **Pizza of the Day**

please see specials board *mp*

## **Mains**

### **Roasted Chicken Supreme**

skin on stuffed with semi-dried tomato, prosciutto, feta cheese served with sweet potato puree, green beans, balsamic cherry tomatoes, basil & pinenuts pesto **GF 31.80**

### **Lamb Rump**

dukkah crumbed lamb rump on a parsnip puree with roast almond & buttered beans, herb chat potato with red wine jus **GF 28.90**

### **Pancetta Risotto**

sautéed pancetta, fennel seed & french shallots with green pea puree, arborio rice, freshly shaved parmesan **GF 28.80**

### **Chicken Risotto**

garlic chicken, tomato napoli, onion, spinach, bocconcini, shaved parmesan, basil **GF** 27.80

### **Battered Barramundi Fillets**

with thick cut chips, lime aioli & salad of mesclun, spanish onion, roma tomato, cucumber, kalamata olives & bocconcini cheese, vinaigrette dressing 31.80

### **Chargrilled 300gm Barkers Creek Pork Cutlet**

served with sauteed potato, sage, apple & parsnip with sweet pear & walnut chutney 34.50

## **Beef**

*Depending on preference please allow up to 45mins cooking & resting time during busy periods*

your choice of:

**200g Eye Fillet 39.80    200g Sirloin 30.80    300g Rump 32.80**

served with truffle mash potato, seasonal vegetables or thick cut chips & garden fresh house salad ~ all steaks topped with porcini, mushroom & macadamia crumble **GF**

choice of: pink peppercorn, beef jus, or wild mushroom sauce

### **Ocean & Earth**

**200g Eye Fillet** topped with grilled local prawns, calamari & sea scallops with truffle mash potato, seasonal vegetables or thick cut chips & garden fresh house salad **GF** 54.50

choice of: pink peppercorn, beef jus, or wild mushroom sauce

## **Domani's Signature Dishes**

### **Linguine Marinara**

pan-fried calamari, local king prawns, mussels & fresh fish of the day, fresh

garlic, chilli & extra virgin olive oil with fresh herbs, roma tomato, swiss chard & kalamata olives *e23.80 m36.80*

### **Duck Confit**

served with roasted chat potato, asparagus, honey glazed baby carrot & turnips with sweet plum sauce **GF** 37.80

## **Platter**

### **Seafood**

fish of the day, chilli mussel, seared sea scallops, garlic butter prawns, selection of oysters, baked bugs on saffron risotto, lemon pepper calamari served with caprese salad, grissini sticks & thick cut chips *(for two)* 99.50

**GF** option available

## **Sides**

Garden fresh house salad – mesclun leaves, roma tomato, cucumber, spanish onion, bocconcini cheese, kalamata olives, vinaigrette dressing 6.80

Thick cut chips and garlic aioli 7.80

Truffle mash potato 8.80

Herb roasted chat potatoes 7.80

Steamed seasonal vegetables 8.80

80g grilled local ocean king prawns 11.80

*GST inclusive – 15% surcharge applies on public holidays*

**GF** = Gluten Free

**V** = Vegetarian

