

JAMIE'S FAVOURITES

THREE COURSE SET MENU \$56

STARTERS

CHOICE OF

CRISPY SQUID

Lightly floured & fried, lemon & garlic mayo

RAVIOLI FRITTI **V**

Fried four-cheese ravioli & spicy arrabbiata sauce

CAPRESE SALAD **V**

Heirloom tomatoes, bocconcini & basil

MAINS

CHOICE OF

MUSHROOM RAVIOLI **V** **VG**

Pasta parcels filled with mixed mushrooms & chestnuts
in a light tomato & mushroom sauce

CRAB SPAGHETTI

Blue Swimmer crab with chilli, fennel, capers,
white wine & garlic

CALABRIAN CHICKEN

Fierce free-range chicken breast with a tomato, 'nduja, olive
& caper sauce, rocket & Parmesan

CLASSIC SUPER FOOD SALAD **V**

Avocado, roasted beets, pulses & grains, broccoli,
spicy seeds & Calabrian chilli

Add free-range chicken, prosciutto, feta, or smoked salmon

DESSERTS

CHOICE OF

EPIC CHOCOLATE BROWNIE **V**

Rich chocolate sauce, salted caramel ice cream & caramelised popcorn

ICE CREAM **V** & SORBET **VG**

Please speak to your server for today's flavours

Price includes 10% GST. We take cash, Visa, Mastercard, Amex & Diners. A 1.25% merchant fee applies to all card transactions. Please note that a recommended 10% service gratuity will be added to groups of 10+. A 15% service charge applies on all public holidays. **V** ARE VEGETARIAN, **VG** ARE VEGAN. We cannot guarantee that any of our dishes are allergen free. Please note our fryers are used for non-vegetarian dishes, olives may contain stones and crab may contain shell.

JAMIE'S ULTIMATE FEAST

THREE COURSE SET MENU \$69

STARTERS

TO SHARE

(min 2 people)

OUR ULTIMATE PLANK

Prosciutto, finocchiona, schiacciata piccante & tartufo with 'nduja crostini, tomato crostini, bocconcini, pecorino & chilli jam, pickles, olives, grissini, focaccia & seasonal marinated vegetables

CRISPY SQUID

Lightly floured & fried, lemon & garlic mayo

TOMATO BRUSCHETTA **V**

Slow roasted tomatoes, ricotta & basil

MAINS

CHOICE OF

CALABRIAN CHICKEN

Fiery free-range chicken breast with a tomato, 'nduja, olive & caper sauce, rocket & Parmesan

LAMB RAVIOLI

Pasta parcels filled with a hearty Aussie lamb ragù, in sage brown butter & crispy pancetta

OUR FAMOUS PRAWN LINGUINE

Garlicky prawns with tomatoes, fennel, saffron, fresh chilli & rocket

ROASTED SALMON & BEETS

Roasted salmon fillet with whipped ricotta, roasted carrots & beetroot with olive oil & lemon

CLASSIC SUPER FOOD SALAD **V**

Avocado, roasted beets, pulses & grains, broccoli, spicy seeds & Calabrian chilli

Add free-range chicken, prosciutto, feta, or smoked salmon

DESSERTS

CHOICE OF

MOLTEN CHOCOLATE PRALINE PUDDING **V**

Chocolate sauce, vanilla ice cream & praline

WINTER BERRY PAVLOVA **V**

Gooey meringue with whipped mascarpone & limoncello-soaked blackberries, apple compote & spiced crumble

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