

A LA CARTE MENU

ANTIPASTI

INSALATA CAPRESE

Vine ripened tomatoes, basil and buffalo mozzarella

INSALATA MISTA

Mixed salad

INSALATA GRECA

Greek salad

INSALATA CESARE

Caesar salad

FIORI DI ZUCCHINI FRITTI

Stuffed zucchini flowers with ricotta and anchovies

ANTIPASTO MISTO

Mixed antipasto plate

PARMIGIANO REGGIANO

Aged parmesan cheese served with olives and grissini

PROSCIUTTO DI SAN DANIELLE

or

Served with either Melon, Salami or Mozzarella

CHICKEN SOUP

Our freshly made light chicken broth makes a perfect started to a meal

"The first method for estimating the intelligence of a ruler is to look at the men he has around him".

Niccolo Machiavelli

ANTIPASTI DI MARE

OSTRICHE

Fresh Sydney rock oysters

CALAMARI FRITTI

Mixed salad

COZZE AL VAPORE

Steamed South Australian mussels in white wine chilli and garlic

SALMONE AFFUMICATO

Smoked Tasmanian salmon served with onions and capers

GAMBERI FRITTI

Golden crumbed prawns each

PASTA ALL'UOVO

*Fresh egg pasta made daily on the premises using the finest quality "00" flour.
Please ask your waiter for our daily pasta specials.*

RAVIOLI

*Pillows of pasta filled with chicken, veal, spinach and parmesan
with a Napoletana sauce*

GNOCCHI GORGONZOLA/NAPOLETANA

*Potato dumplings served with a gorgonzola or
Napoletana sauce*

"Men shrink less from offending one who inspires love than one who inspires fear".

Niccolo Machiavelli

PASTA

A selection of pasta dishes made with Italian dried durum wheat pasta.

SPAGHETTI MACHIAVELLI

Pasta served with King Prawns, mushrooms in a butter chilli and basil garlic sauce

FUSILLI GRANCHIO (when in season)

Spiral pasta served with crab meat and a creamy white wine sauce

FUSILLI MARINARA

Spiral pasta served with mixed seafood in a light Neapolitan sauce

LINGUINE GAMBERI

Flat pasta served with king prawns, tomato, basil garlic and chilli

PENNE BOLOGNESE

Tube shaped pasta served with mama's secret Bolognese sauce

FETTUCINE PESTO

Ribbon pasta served with basil and pine nut pesto

SPAGHETTI A'MATRICIANA

Spaghetti served with ham, shallots, Neapolitan sauce and chilli

RISOTTO FUNGHI

Risotto prepared using a variety of mushrooms

RISOTTO GAMBERI

Risotto served with king prawns, tomato, basil, garlic and chilli

"Never was anything great achieved without danger!"

Niccolo Machiavelli

MAINS

STEAK TARTARE

*In the 'au Gueridon' tradition prepared at your table using the best quality raw fillet steak seasoned to your personal taste.
Served with Melba toast and French Fries*

STEAK DIANE

House specialty - Minute steak prepared by your waiter in the room with butter garlic and Worcestershire sauce

FILETTO DI MANZO

Grilled fillet steak

FILETTO DI MANZO PEPATO

Fillet steak served with a peppercorn sauce

MINUTE STEAK

Served with rocket salad and French fries

GALLETTO

Butterflied young tender chicken with Rosemary and Thyme Jus

SALTIMBOCCA

Scallopine with mozzarella, ham and a Madeira and sage sauce

FUNGHI

Scallopine with mushrooms and cream sauce

PIZZAIOLA

Scallopine with tomato, oregano, chilli and garlic sauce

MILANESE

Crumbed Scallopine

PARMIGIANA

Crumbed Scallopine layered with tomato and mozzarella

"To understand the nature of the people one must be a prince, and to understand the nature of the prince, one must be of the people".

Niccolo Machiavelli

PESCE (Fish)

Ask your waiter about our daily fish specials. All our fish is delivered fresh daily from the Sydney Seafood Markets. If you prefer, your fish can be prepared in another style such as, crumbed, pan fried, so please don't hesitate to ask your waiter.

SNAPPER

Grilled fillets served with vegetables

JOHN DORY

Grilled fillets served with vegetables

GRILLED SCAMPI

When available

CALAMARI AND PRAWNS

Golden crumbed prawns and calamari

CONTORNI (Sides)

SAUTÉED SPINACH

CREAMED SPINACH

FRENCH FRIES

MASHED POTATO

ARANCINI

"The wise man does at once what the fool does finally".

Niccolo Machiavelli

DOLCI (Dessert)

TIRAMISU

Homemade mascarpone cheese-cake – house specialty

ZABAGLIONE

Freshly made to order - minimum 2 people

CREPES SUZETTE

Pancakes served with Grand Marnier & vanilla bean ice cream

STRAWBERRY FLAMBÈ

Served with vanilla bean ice cream

FRESH MANGO

Served with Galliano liqueur & vanilla bean ice cream

WARM STICKY DATE PUDDING

Served with butterscotch & ginger sauce with vanilla bean ice cream

PROFITEROLE GLACE

Served with Belgian chocolate sauce

VANILLA BEAN CRÈME BRULEE

Creamy egg custard with crisp toffee topping

AFFOGATO

Short black served with a scoop of ice cream with your choice of either Amaretto, Frangelico or Nocello liqueur

VIRGIN AFFOGATO

CHEESE PLATE

Assortment of cheeses