

## **LARGE TO SHARE**

<b>Octopus</b>	31
Grilled with harissa, braised radicchio, roasted potato, olives GF DF	
<b>Traditional Bouillabaisse</b>	38
Goolwa pipis, calamari, barramundi, moreton bay bug , tomato bisque GF DF	
<b>Crab Ravioli</b>	44
Queensland spanner crab & ricotta ravioli, tomato bisque	
<b>Lamb Ravioli</b>	44
Pulled lamb & ricotta ravioli, burnt butter, sage, lamb jus	
<b>Risotto</b>	48
Osso Buco alla milanese ossobuco, saffron butter, bone marrow GF	
<b>Lobster &amp; Scallop Squid Ink Spaghetti</b>	59
With garlic oil and cherry tomato	
<b>Spaghetti Alle Vongole</b>	45
With Goolwa pipis, olive oil, cherry tomato, fresh parsley DF	
<b>King Fish</b>	39
Saltimbocca ( <i>wrapped with prosciutto</i> ), asparagus, roasted potatoes, saffron butter	
<b>Lamb Cutlet</b>	44
Truffle, layered potato, sun-dried tomato, greek yogurt pesto gf	

## **SIDES**

Spiced carrots, chic peas, radicchio & yogurt GF	16
Grilled greens, sesame seeds GF DF	14
Paprika & herbs roasted potatoes	14
<u>Gigi Salad</u>	16
Feta, ox heart tomato, cucumber, kalamata olive, capers, red onion, olive oil GF	

## **SWEETS**

*All desserts served with creamy vanilla bean ice cream*

Chocolate & hazelnut fondant (Aka lava cake)	17
Portokalopitha: Traditional honey & orange blossom cake	17
Sfogliatina: Traditional Baklava	16