

LARGE TO SHARE

Calamarata Pasta with Octopus 37
Nduja and olives, herb pangrattato

Roasted Beetroot 34
Skordalia (Almond Hommus), Kalamata Olives, Pistachios & Pita VG GFO

Crab Ravioli 44
Queensland spanner crab & ricotta ravioli, tomato bisque

Risotto Osso Buco 47
alla Milanese style, saffron butter, bone marrow GF

Risotto Caviar & Champagne 52
Creamy champagne-infused risotto topped with premium Caviar, seared Hokkaido Scallops, Mascarpone GF

Lobster & Scallop Squid Ink Spaghetti 59
With garlic oil and cherry tomato

Pan Seared Saltwater Barramundi 38
Shaved fennel, green apple, orange & kalamata olive

Grilled tableland Eye fillet 51
Truffle mash, asparagus, port jus demi glaze GF

Moussaka 38
Traditional Moussaka, pulled lamb, potato, eggplant & bechamel sauce

SIDES 12
Watermelon salad, feta, basil, candied walnuts GF DFO 13
Grilled greens, sesame seeds GF DF 12
Chive Mash Potato 13
Gigi Salad, Feta, ox heart tomato, cucumber, olives, capers GF 12
Beer Battered spiral cut fries

SWEETS

All desserts served with creamy vanilla bean ice cream

Chocolate & hazelnut fondant (Aka lava cake) 17

Galaktoboureko: Crispy phyllo, warm custard, honey & citrus syrup. 17

Amalfi: Limoncello sponge, vanilla Parfait, lemon curd 17
& Italian Meringue GFO

Tropical trifle: White chocolate and coconut ganache, rum-soaked pineapple, rosemary crumble 17