

ioesco

WEEKLY SPECIALY

ENTREES

** Soup – minestrone*

**Whole boned quail filled with ratatouille wrapped in pancetta, roasted and served atop garlic roasted potatoes*

**Focaccia bread topped w/ roasted pumpkin, Meredith Valley goats cheese, rosemary and e.v.o.*

**Venetian squid – sautéed squid w/ bok choy, Spanish onion, tomato, olives, spring onion, garlic and chilli served with pilaf rice*

** Zucchini flowers w/ a filling of Persian feta, pine nuts, lemon and herbs lightly fried in a champagne batter*

** Rocket salad w/ fresh pear, dolce gorgonzola cheese and walnuts dressed w/ e.v. olive oil and sweet balsamic*

**Italian buffalo mozzarella cheese with vine ripened tomatoes, fresh basil and e.v.o.*

MAINS

**Lamb rack with a garlic, rosemary and honey crust resting on sweet potato puree and wilted spinach*

** Open boned spatchcock marinated with lemon, garlic and rosemary grilled and served w/ a rocket and parmesan salad*

**Slow cooked tender duck ragout in a light tomato sauce served with fresh pappardelle*

**Fresh local whiting fillets pan fried in egg and parmesan served with a rocket salad*

** Crisp skin Atlantic salmon resting on a salad of roma tomato, Persian feta and basil dressed with e.v. olive oil*

**Tagima Wagyu rump steak served with green peppercorn polenta and caponata*

**Chicken breast filled with goats cheese, s.d.t and spinach wrapped in prosciutto and served atop a parmesan and asparagus risotto*

DESSERTS

** Apple and rhubarb crumble served with vanilla bean ice cream*

**Café latte crème brulee*