



“shared food to enjoy with friends”

menu

fried green olives w roast garlic mayonnaise		7
vitello tonnato		16
tart of caramelised red onion & goat's cheese		12.5
ortiz anchovies w marinated olives & crusty bread		15.5
seared scallops w snow pea & white radish salad, avocado puree		20
poached salmon w horseradish crème fraiche, apple and celery salad		20
witlof, pear, gorgonzola & walnut salad		16
golden beetroot salad w burrata and marjoram		16
roast duck breast w du puy lentils, quince puree and beetroot chard		20
seared snapper w fennel, orange and black olive dressing		20
wild mushroom risotto w goat curd		16
slow-roasted pork belly w green papaya & nam jim		16
sautéed garlic prawns w spanish bomba rice		20
fresh-made gnocchi w braised lamb & orange gremolata		17
braised beef cheek w shaved kipfler potatoes & bacon		18
shoestring fries w aioli		7
green beans w preserved lemon & garlic		6.5
garden salad w balsamic dressing		5.5
bread - Italian pane	per serve	3
fine apple tart w double cream		10
warm chocolate fondant w pistachio parfait & praline		10
peanut butter semifreddo w salted caramel sauce & cocoa sorbet		10
Honey & cinnamon pannacotta w poached blood plum		10
frangelico affogato		10
cheese, wafers, crackers, pear	1 cheese	10
	2 cheese	15
	3 cheese	20

Surcharge 2% on Amex and Diners cards

One bill per table

Simpatiko bar bistro espresso open tuesday to saturday 12 noon till late

Weekend Breakfast open saturday & sunday from 8am

public holidays - 15% surcharge