

Nicola's

SET MENU \$67.50 PP

Bruschetta V Garlic toast topped with vine ripened tomato, Spanish onion, basil and parmiggiano reggiano cheese, drizzled with olive oil

Entrees

Gamberi al Pernod gf

Pan fried prawn cutlets with pernod, in a creamy tomato sauce with steamed jasmine rice

Or

Insalata gorgonzola V

Gourmet lettuce mixed with walnuts, sweet glazed pear and gorgonzola cheese

Or

Pettini di Truffle lf gf

Seared local scallops with wild rocket, enoki mushrooms, shaved parmesan, black truffle oil

Or

Penne con Pollo

Fresh penne pasta tossed with herbed chicken & mushrooms with truffled tomato basil sauce

Mains

Misto Mare con Pepperoncino gf df lf

Pan-fried Fish of the day, prawns, scallops, calamari and mussels with garlic, chilli & tomato basil sauce with steamed jasmine rice

OR

Kangaroo fillet

caramelized onion sweet poached pear crumbled gorgonzola cheese on creamed polenta

OR

Petta d'Anarta alla Toscana \$ gf

Seared duck breast on truffle infused polenta with black cherry campari sauce and steamed broccolini

OR

Pollo limone Pan fried local chicken with fresh lemon, white wine & a dash of cream on truffle mash potato

Or

Triangoli Alla Zucca

Poppy seed pasta filled with pumpkin, ricotta, walnuts and tossed with pan seared cherry tomatoes with a creamy tomato and basil sauce

shared

Insalata mista

Fresh garden green salad

Verdura small

Steamed seasonal garden vegetables tossed with lemon infused olive oil