

Nicola's

SET MENU \$72.5PP

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 with black truffle oil

Or

Penne con Pollo LF

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

Mains

Misto Mare con Pepperoncino

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

OR

Fileto gamberi Prime Dardanup eye fillet on scordalia mash with creamy garlic tiger prawn

OR

Petta d'Anarta alla Toscana \$ gf

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

OR

Fresh fish of the day

served with mash and topped with mixed salad greens

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

Insalata mista Fresh garden green salad & **Verdura** small Steamed seasonal garden vegetables

Desserts

Il budino di cioccolta (please allow 15mins cooking time) Soft centred chocolate fondant pudding with Muscat glazed cherries and vanilla bean Gelato

Or

Torta di Formaggio Chocolate honeycomb and Bailey's cheesecake