

Breads

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| Wood fired bruschetta topped with tomato, olive oil and basil | 11.50 |
| Garlic or Herb focaccia | 6.50 |
| Melted cheese focaccia served with olive tapenade | 8.50 |
| Focaccia topped with roasted capsicum, rocket and chilli | 8.50 |

Starters

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| Semolina dusted calamari tossed with lemon dressed rocket served with a caper aioli | 16.50 |
| Chilli squid served with saffron aioli | 10.50 |
| Mixed, warmed marinated olives | 6.50 |
| Tasting boards: | |
| Vegetarian | 24.00 |
| Seafood | 26.00 |
| Meats | 25.00 |

Sides

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| Chick pea chips with roasted garlic aioli | 7.50 |
| Rocket, pear, khol rabi and parmesan | 9.50 |
| Selection of sautéed greens with garlic butter | 9.50 |
| French fries with chilli mayo | 6.50 |

Pasta

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| Giant gnocchi on a pumpkin and gorgonzola and coriander puree topped with king prawns and finished with watercress salad | 27.50 |
| Fettuccini with walnut butter wild mushroom mix goat cheese thyme and rocket | 22.50 |
| Spaghetti marinara with lemon, caper and tomato | 26.50 |
| Spaghetti with Wagyu bolognaise | 22.50 |
| Cavatelli with broccolini, white anchovy and ricotta | 23.50 |
| Risotto with duck and pancetta ragu finished with snow peas and caramelized onion | 23.50 |
| Rigatoni tossed with chicken breast, roasted pumpkin, spinach, semi dried tomato and garlic in a white wine sauce | 23.50 |

Mains

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| Eye fillet with smoked leeks, cauliflower puree and mushroom jus | 33.50 |
| Veal cotoletta on Italian slaw and lemon | 29.50 |
| Swordfish trio grilled and served with: Tomato and basil salad Scallop and cucumber salsa Potato and crayfish oil aioli | 30.50 |
| Sous vide duck leg stuffed with pistachio, sage, chicken farce on sweet potato, pancetta lardon, walnuts and sprouts | 32.50 |
| Pork belly slow braised with parsnip puree, confit belly and celeriac remoulade | 30.50 |

Pizza

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| 1. Tomato, mozzarella, lamb kofta, caramelized onion, goats cheese, rocket, pinenut and pomegranate molasses | 20.50 |
| 2. Tomato, fior di latte, pancetta, pumpkin puree and chilli | 19.50 |
| 3. Tomato, mozzarella, mixed mushroom, thyme and goat cheese | 16.50 |
| 4. Mozzarella, pork belly and caramelised onion with rocket | 18.50 |
| 5. Tomato, mozzarella, chorizo, potato, cherry tomato, rosemary and fontina | 18.50 |
| 6. Tomato, mozzarella, chicken, brie, sage, lemon zest and fresh spinach | 17.50 |
| 7. Tomato, mozzarella, prosciutto, gorgonzola, rocket and parmesan | 19.50 |
| 8. Tomato, mozzarella, virginian ham, olives, mushrooms and anchovies | 18.50 |
| 9. Fior di latte, fresh tomato and oregano | 16.50 |
| 10. Swordfish and capers with a rocket, white anchovy, red onion and cherry tomato salad | 19.50 |
| 11. Garlic, salami with olive and provolone | 18.50 |
| 12. Tomato, mozzarella, salami, pork sausage and ham | 19.50 |
| 13. Tomato, mozzarella, artichoke, grilled and marinated sweet potato, spinach, feta, eggplant and semi dried tomato | 18.50 |



di Palma's