

## ANTIPASTI

Freshly shucked oysters with chardonnay vinegar, shallots and black pepper (GF) ~ 3.5 each

Marinated olives with grilled ciabatta and grissini (V) ~ 9

Seared calamari, finocchio salami, black olive, lemon and rocket (GF) ~ 17

Smoked pork croquettes with grilled fennel, apple and roasted black beans ~ 16

Pickled pine mushrooms, goat's cheese mousse and pine nut emulsion (V)(GF) ~ 17

Haloumi wrapped in zucchini and filo pastry, sun-dried tomatoes, caperberries and aged balsamic (V) ~ 16

Sauteed Spring Bay mussels with spiced tomato broth and Sardinian couscous ~ 16

Selection of local and imported cured meats, house pickled vegetables and rosemary foccacia ~ 23  
Add buffalo mozzarella ~ 6

## PASTA & RISOTTO

White onion risotto with spring onions and tallegio (V)(GF) ~ 23

Hand cut tagliatelle with pork and duck ragu with pecorino ~ 25

Housemade ravioli with chicken, porcini mushroom, shallots and sage ~ 23

Truffled potato gnocchi with celeriac, thyme and toasted walnuts (V) ~ 24

Strozzapreti with mussels, calamari, scallops, market fish, zucchini, lemon and chilli ~ 26

GLUTEN FREE OPTIONS AVAILABLE. ASK YOUR WAITER.

## MAIN PLATES

Red wine braised lamb shoulder with soft polenta, Italian chard and aged balsamic (GF) ~ 32

Cone Bay barramundi with witlof, San Daniele prosciutto and carrot (GF) ~ 32

John Dee grass-fed scotch fillet with portobello mushrooms and sauteed broccolini (GF) ~ 39

Cider braised pork cheek with green apple, onion and grilled leeks (GF) ~ 31

## SIDES & SALADS

Yellow witlof, roast pumpkin, organic quinoa and almond mayonnaise (V) ~ 12

Wild rocket with cherry tomato, shaved parmesan and aged balsamic (V)(GF) ~ 10

Roast cauliflower, yoghurt and basil (V)(GF) ~ 10

Three cheese soft polenta (V)(GF) ~ 11

Sweet potato wedges (V)(GF) ~ 9

Shoestring fries (V)(GF) ~ 9

## PIZZA

Garlic & rosemary (V)..... 12

Hand stretched pizza bread with buffalo mozzarella, cherry tomato and basil (V) ..... 20

Margherita - San Marzano tomato, basil and buffalo mozzarella (V)..... 16 / 20

Roasted pumpkin, caramelised onion, goat's cheese, baby spinach and pinenuts (V)..... 18 / 22

House made Italian sausage, chicory, smoked scamorza and roasted chilli..... 17 / 21

Prosciutto cotto, mushrooms, artichoke, Ligurian olives, fior di latte and oregano..... 18 / 22

Crystal Bay prawns, yellow witlof, peas, chilli flakes and lemon..... 19 / 23

Nduja salami (hot), broccoli, black anchovy, smoked scamorza and fresh oregano..... 19 / 23

Spicy salami, mushrooms, red onion, roast peppers, fior di latte and chilli flakes.... 19 / 23

Prosciutto di Parma, rocket, shaved parmesan, fior di latte and truffle oil..... 19 / 23

GLUTEN FREE PIZZA AVAILABLE

ROYAL SAXON

## DESSERT

Tiramisu - Savoirdi finger biscuits soaked in coffee liqueur, layered with marscapone cheese ~ 12

Chocolate, hazelnut and caramel tart with vanilla ice cream (GF) ~ 12

Apple crumble with five-spice vanilla ice cream ~ 12

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