

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

Cured kingfish, fennel, apple and strega vinaigrette (GF) ~ 16

Wild mushroom panzanella, squacaroni cheese and capers (V) ~ 15

Eggplant fritti, smoked eggplant and goat's cheese (V)(GF) ~ 15

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

HOUSEMADE PASTA

Roasted butternut squash ravioli, sage and amaretti (V) ~ 23

Tagliatelle with pork and duck ragu with pecorino ~ 25

Ravioli with chicken, porcini mushroom, shallots and sage ~ 23

Potato gnocchi, red wine braised beef cheek, brussel sprouts and horseradish ~ 27

Mussel linguini, chilli, roast garlic and basil ~ 25

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

Chargrilled Rangers Valley sirloin tri-tip, balsamic glazed pumpkin, hazelnut and shiso (GF) ~ 33

Crispy pork belly with charred leek and sour apples (GF) ~ 31

SIDES & SALADS

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

Broccolini, spinach, chilli and garlic (GF)(V) ~ 10

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

Three cheese soft polenta (V) ~ 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

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

Grilled zucchini, artichoke, pickled onion, goats cheese and pangrattato (V)..... 18 / 22

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

Mortadella, pepperonata, squacquerone cheese and Tuscan cabbage..... 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, chilli flakes..... 19 / 23

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

GLUTEN FREE PIZZA AVAILABLE

ROYAL SAXON

DESSERT

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

Rum Baba, orange marmalade and dulce de leche cream ~ 10 / 18 for two

Apple crumble with five-spice vanilla ice cream ~ 12

ROYAL  SAXON