

SNACKS

MARINATED OLIVES *GF	\$9
GORDAL "QUEEN" OLIVES *GF	\$14
SOURDOUGH WITH GARLIC, ROSEMARY & PARMESAN	\$9
CRUMBED BUFFALO MOZZARELLA WITH SALSA VERDE & BALSAMIC CARAMEL	\$16
RICOTTA STUFFED ZUCCHINI FLOWERS WITH ROMESCO SAUCE & HONEY *GF	\$14
FRIED SQUID WITH LEMON & BLACK GARLIC AIOLI *GF	\$16
ROCKET, PARMESAN & BALSAMIC SALAD *GF	\$9

TAKE HOME MEALS *(HEALTH CARE WORKERS & PENSIONERS ONLY)*

TRADITIONAL LASAGNA (TWO PORTIONS)	\$25
SWEET POTATO, SPINACH & RICOTTA LASAGNA (TWO PORTIONS)	\$25
SPAGHETTI BOLOGNAISE (TWO PORTIONS)	\$25
SPIRAL PASTA, PESTO & BROCCOLI (TWO PORTIONS)	\$25
POTATO GNOCCHI, NAPOLITANA, ROASTED ZUCCHINI & EGGPLANT	\$25
POTATO GNOCCHI, NAPOLITANA, CHICKEN, MUSHROOM, BACON	\$25

FOR LARGE QUANTITIES PLEASE

DESSERT

HOUSE-MADE TIRAMISU	\$12
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PASTA

ALL PASTAS APART FROM SEAFOOD ARE SERVED WITH GRANA PADANO.

FETTUCCINE WITH CRAB, CHERRY TOMATOES, WHITE WINE & PINK SAUCE \$32

SPIRAL PASTA WITH BLUE CHEESE SAUCE, CARAMELIZED FIG, PROSCIUTTO & TOASTED WALNUTS *VEGETARIAN VERSION AVAILABLE \$32

SPIRAL PASTA WITH DUCK RAGU & BLACK OLIVE GREMOLATA \$30

SPAGHETTI WITH HOUSE-MADE MEATBALLS \$28

ROAST CHICKEN, MUSHROOM, LEEK & RICOTTA CANNELLONI WITH TOMATO BECHAMEL \$30

FRESH PEA & MINT RISOTTO WITH PERSIAN FETA \$27

POTATO GNOCCHI WITH CIDER BRAISED PORK, BUTTERED CARROT PUREE, BABY BEETS, CARAMELIZED APPLE & FRIED SAGE \$30

FETTUCINE WITH PRAWNS, CHILLI, GARLIC, ROCKET, SUN-DRIED TOMATO & LEMON BUTTER SAUCE \$32

POTATO GNOCCHI PEPERONATA WITH WALNUT CREMA & PRESERVED LEMON *VEGAN \$27

SPAGHETTI PUTTANESCA \$27

EXTRA CHEESE \$2

GLUTEN FREE PASTA AVAILABLE \$2

A SURCHARGE OF 15% APPLIES ON PUBLIC HOLIDAYS

COAL RIVER & CO