

Monday Local's Night

2 Courses Set Menu

\$50pp

A CHOICE OF ENTREE:

Salt & Pepper Calamari

With sriracha sauce.

Seared Scallop da Costa

Cauliflower purée, garlic flower, walnut butter.

Grilled King Prawns

With chilli butter sauce.

Beef Tartare

Hand cut eye fillet with cured egg yolk and homemade focaccia.

Cooly Breeze Bruschetta

Crispy prosciutto, double cream brie, caramelised onion.

Arancini Balls

With black truffle vegan aioli.

Portobello Stuffed Mushroom

With zucchini, red capsicum and fresh pesto sauce.

Tempura Zucchini Flower

With ricotta, crumbled pistachio and honey drizzle.

Fresh Oysters (3 pcs)

ALLA NATURALLE with fresh lemon.

ALLA SEA natural oyster with finger lime & ginger

ALLA LAND baked oyster with crispy bacon, grana padano and Napoli sauce

KILPATRICK

A CHOICE OF MAIN:

Gamberi Alla Zucca

Garlic prawns in creamy roasted pumpkin sauce, spinach, scented rice.

Pomodoro Homemade Gnocchi

buffalo mozzarella, basil oil and napoli sauce.

Pork Belly

With carrot purée, fennel and apple slaw.

Fillet Fish

With prawns. cauliflower purée, orange & mandarin dressing.

Duck Breast Risotto

with truffle porcini mushroom and white wine sauce.

Chicken Saltimbocca

Free range chicken breast wrapped with prosciutto and filled with brie cheese, sage and garlic, served with seasonal vegetables and three cheese sauce.

Risotto or Spaghetti Di Mare

Fresh mix seafood, confit tomatoes, garlic, parsley and a choice of sauce:
(white wine, cream, oil & garlic OR Napoli)

Octopus Tentacles

Sautéed potatoes, capers dressing, fresh herbs.

Veal Alla Gamberi

With garlic cream prawns, mash potatoes and vegetables.