

# Friends MENU

## ENTREE

### Lemon pepper calamari gf

served with honey lemon rocket and dill caper mayo

### Buffalo cauliflower bites vg 🌶️

served with coconut yoghurt

### Arancini v

with mushroom, black truffle & parmesan served with aioli

### House-made dips v gfo

with hummus, capsicum, and creamy olive tapenade

### Bruschetta v vgo

with tomato, red onion, basil oil, persian feta, and balsamic glaze

### Russo meatballs

served in sugo sauce with a side of turkish bread

## MAIN

### Grilled barramundi fillet +\$8

steamed zucchini, broccolini, creamy dill sauce, and tempura scallops

### Porterhouse steak gf +\$8

cooked medium with roasted chat potatoes, grilled vegetables, and red wine jus

### 8-hour braised beef cheek gf

served with broccolini, baby carrots, mashed potato & sweet potato crisp with a red wine jus

### Risotto primavera vg df gf

served with Napoli sauce with roast vegetables, garlic, olives, and spinach

### Roasted chicken breast gf

mash potato & selected vegetables served with mushroom sauce

### Ravioli milanese

housemade pasta, bolognese, cream, fior di latte and basil

### Spaghetti mushroom v add chicken +\$5

forest mix mushrooms, onion, garlic and herbs in a cream sauce topped with pecorino

## DESSERT

### Baked Cheesecake gf

with strawberries and double cream

### Vanilla panna cotta gf

with raspberry coulis

### Sticky date pudding

with vanilla ice cream

### Trio of sorbet vg

May contain traces of, but are not limited to, the following: peanuts, tree nuts shellfish, fish, sesame, soy, and lupin. As we bake bread, and make pasta and pastry products containing gluten, we cannot guarantee no gluten cross-contamination. As every effort is made to have gluten-free products on dishes, airborne particles may be present on all dishes.

No alterations to the menu, sorry. 10% surcharge on public holidays. No split bills.

\*V = Vegetarian | VG = Vegan | GF = Gluten Free | DF = Dairy Free

