



## FOOD MENU

### NIBBLES

<b>BREAD</b> - FRESH BAKED ARTISAN BREAD SERVED WITH ROSEMARY INFUSED OLIVE OIL & BALSAMIC REDUCTION (PRICE PER PIECE)	\$ 1.5
<b>MIXED OLIVES</b> - MIXED OLIVES MARINATED IN GARLIC OLIVE OIL, CHILLI AND OREGANO (SOME OLIVES ARE PITTED)	\$ 7.5
<b>MIXED NUTS</b> - SELECTION OF LOCAL & INTERNATIONAL ASSORTED NUTS	\$ 8
<b>BRUSCHETTA</b> - (2) PIECES OF HOME MADE BREAD SERVED WITH MIXED LETTUCE, LOCAL TOMATOES, FRESH BOCCONCINI, EXTRA VIRGIN OLIVE OIL & AGED BALSAMIC	\$ 12

### TAPAS

<b>MEATBALLS (LF &amp; GF)</b> - A COMBINATION OF PORK & WAGYU MEATBALLS (5) SERVED WITH TOMATO SUGO & HOMEMADE BREAD	\$ 16
<b>ARANCINI (V)</b> - CRUMBED HOMEMADE ARANCINI (4) FILLED WITH MUSHROOM, PEAS & BOCCONCINI SERVED WITH AIOLI SAUCE	\$ 13.5
<b>CORN FRITTERS (V)</b> - CORN FRITTERS (4) SERVED WITH CUCUMBER SALAD & TOMATO RELISH	\$ 14.5
<b>CALAMARI FRITTI</b> - FLOUR DUSTED SHALLOW FRIED CALAMARI WITH MIXED SALAD & HOME MADE AIOLI	ENT: \$ 16.5 MAIN: \$ 29.5
<b>MOZZARELLA (V &amp; GF)</b> - LOCAL BUFFALO MOZZARELLA SERVED ON MIXED LEAF SALAD WITH GRILLED VEGETABLES, AGED PROSCIUTTO, EXTRA VIRGIN OLIVE OIL & BALSAMIC DRESSING	\$ 18.5
<b>ANTIPASTO MISTO FOR 1</b> - CHEF'S SELECTION OF ANTIPASTO WHICH INCLUDES ITALIAN CURED MEATS, LOCAL CHEESE, MARINATED GRILLED VEGETABLES & FRESHLY BAKED ARTISAN BREAD	\$ 17.5
<b>SQUISITO SIGNATURE FRIES</b> - TOSSED IN SMOKED PAPRIKA & FRESH PICKED THYME SERVED WITH OUR OWN HOME MADE AIOLI	\$ 9
<b>MIXED LEAF SALAD (V, GF &amp; LF)</b> - SERVED WITH ROASTED SESAME DRESSING, SHAVED ALMONDS & SUN DRIED TOMATOES	\$ 8.5

### CHEESE & SWEETS

<b>CHEESE BOARD</b> - OUR FRIENDLY STAFF WILL ADVISE OF DAILY CHEESE SELECTION UPON REQUEST.	
ALL CHEESES ARE SERVED IN 50G PORTIONS WITH CRACKERS, BREAD & CONDIMENTS	\$ DP
<b>NUTELLA CIGARS</b> - HOMEMADE NUTELLA CIGARS (4) SERVED WITH A SCOOP OF FRENCH VANILLA ICE CREAM	\$ 14.5
<b>RASPBERRY CHEESECAKE</b> - A PERENNIAL FAVOURITE, THIS LIGHT, CREAMY COLD-SET CHEESECAKE IS TOPPED WITH A GENEROUS LAYER OF RASPBERRIES SERVED WITH A SCOOP OF FRENCH VANILLA ICE CREAM	\$ 15.5
<b>CREMA CATALANA (GF OPTION)</b> - SPANISH CRÈME BRÛLÉE SERVED WITH AMARETTO BISCUIT	\$ 15.5
<b>LOVELY'S BROWNIE</b> - HOMEMADE CHOCOLATE BROWNIE SERVED WARM WITH A SCOOP OF FRENCH VANILLA ICE CREAM & RASPBERRY COULIS	\$ 15.5
<b>AFFOGATO</b> - 1 SCOOP OF FRENCH VANILLA ICE CREAM (GF) WITH 1 SHOT OF ESPRESSO	\$ 6.5
<b>AFFOGATO CON FRANGELICO (OR ANY OTHER LIQUEUR OF YOUR CHOICE)</b>	\$ 14.5
<b>COPPA DI GELATO</b> - OUR FRIENDLY STAFF WILL ADVISE OF DAILY GELATO SELECTION UPON REQUEST	1 SCOOP - \$ 4.5

<b>TOBLERONE COCKTAIL</b> - BAILEY'S, FRANGELICO, KAHLUA, MILK OVER ICE & CHOCOLATE WAFER	\$ 20
<b>MOCKENTINI COCKTAIL</b> - FRENCH CHOCOLATE LIQUEUR, KAHLUA, VODKA & COFFEE	\$ 20