

Avail Sun-Thurs



****Entertainment card not valid****

2 COURSE DINNER MENU \$39.90
OR 3 COURSE DINNER MENU \$49.90

**With a complimentary glass of
Katnook Founders Block Shiraz or Chardonnay**

ENTREES

- Carpaccio Di Manzo** Raw marinated eye fillet sliced paper thin, dressed with anchovy & caper mayonnaise, fresh basil leaves, parmigiano cheese & black volcanic salt, drizzled with white truffle olive oil.
- Timballo di Vegetale** Timbale of chargrilled eggplant, zucchini, capsicum & basil layered with buffalo mozzarella & savoury rice on roasted tomato & basil coullis.
- Calamari** Calamari dusted with semolina, fried golden atop rocket leaves with lime & basil aioli.
- Saganaki** Greek Kefalograviera cheese pan-fried with olive oil, lemon, oregano fresh rocket & toasted ciabatta bread.

MAINS

- Capellini Granchio** Saffron infused “angel hair” pasta with Queensland crab meat, baby fennel, chilli, garlic, fresh tomato & sprinkled with fried shallots.
- Vitello Saltimbocca** Milk fed veal pan-fried, layered with black olive tapenade, prosciutto crudo & provolone cheese in a white wine veal jus on roasted garlic potato mash.
- Pollo Involtini** Chicken breast filled with a cotechino sausage, vegetables & rice farce, wrapped in prosciutto crudo & baked on a creamed chestnut sauce.
- Black Angus Sirloin** 350gms beef crusted in mustard seeds & grilled on a minted pea & potato mash with a pomegranate molasses glaze.

DESSERTS

- Tiramisu** Traditional Italian trifle layered with mascarpone cheese, coffee & marsala.
- Semifreddo Torrone** Chilled nougat and almond cream, rich chocolate fudge, topped with cold Amaretto zabaglione
- Panna Cotta** Sheep yoghurt & orange scented cream accompanied with grappa infused rhubarb shards & vanilla fairy floss..
- Crostata di Noce** Caramelised walnut & frangipani tart served warm with a cinnamon

anglaise & clotted cream.