

IOESCO 2 COURSE MENU

(alternate main drop)

\$75 per person

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PIZZA ROSSA

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ENTRÉE

(to share)

LIGHTLY FRIED CALAMARI

garlic, parsley, dill aioli & lemon

PROSCIUTTO PLATE

thinly sliced San Danele prosciutto

BRUSCHETTA

toasted ciabatta, vine ripened cherry tomatoes, basil & balsamic

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MAIN

(choice of 2)

CLASSIC BEEF LASAGNA

wagyu beef, napoli, rocket salad & parmesan

CARBONARA

smoked ham, wild mushrooms, parsley & parmesan

CHICKEN PESTO POTATO GNOCCHI

sundried tomato, olives, pesto cream sauce

RED WINE BRAISED BEEF CHEEKS

soft parmesan polenta, roast shallots, salsa verde

for the table

green leaf salad with house lemon dressing
crispy fried potatoes, rosemary, garlic, parsley

PREMIUM 2 COURSE MENU

(alternate main drop)

\$89 per person

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PIZZA ROSSA

GARLIC & ROSEMARY FOCCACCIA

extra virgin olive oil & aged balsamic

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ENTREE

(to share)

LIGHTLY FRIED CALAMARI

garlic, parsley, dill aioli & lemon

RAVIOLI di RICOTTA di BUFALA

spinach & ricotta ravioli, napoli cream sauce

BEEF CARPACCIO

thinly sliced beef fillet, rocket, parmesan, crispy capers & lemon

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MAIN

(choice of 2)

WILD CAUGHT BARRAMUNDI

poached in olive oil and garlic with cherry tomatoes, caper, basil & olive

POLLO alla PARMIGIANA

parmesan crumbed free range chicken breast with eggplant, prosciutto, napoli & mozzarella

300g PORK CUTLET 'COTOLETTA'

braised Italian beans with chorizo & lemon

BISTECCA

250g aged beef fillet, steamed broccolini, fried potatoes, red wine sauce

for the table

green leaf salad with house lemon dressing
crispy fried potatoes, rosemary, garlic, parsley

SHARE MENU

\$85 per person

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PIZZA ROSSA

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ENTRÉE

LIGHTLY FRIED CALAMARI

garlic, parsley, dill aioli & lemon

CAPRESE SALAD

vine ripened tomato, buffalo mozzarella, basil & balsamic

BEEF CARPACCIO

thinly sliced beef fillet, rocket, parmesan, crispy capers & lemon

RAVIOLI di RICOTTA di BUFALA

spinach & ricotta ravioli, napoli cream sauce

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MAIN

(choice of 2 mains)

WILD CAUGHT BARRAMUNDI

poached in olive oil and garlic with cherry tomatoes, caper, basil & olive

RIGATONI alla CARBONARA

smoked ham, wild mushrooms, parsley & parmesan

CHICKEN PESTO POTATO GNOCCHI

sundried tomato, olives, pesto cream sauce

SCALOPPINI FUNGHI

veal medallions, wild mushrooms, white wine cream sauce

8hrs Slow Cooked Lamb Shoulder

rosemary, garlic, red wine sauce

for the table

green leaf salad with house lemon dressing
crispy fried potatoes, rosemary, garlic, parsley