

NYE Pre-theatre set menu | \$ 70.00 per person

BOOKINGS: 5:00 PM & 5:30 PM | ALL TABLES ARE TO BE CLEARED BY 7:00 PM

Shared Entrée

Trio of cured meats, marinated Mount Zero olives & red peppers, Taleggio filled Arancini, potato & black truffle croquettes.

Mains

SPAGHETTI BOLOGNESE

Pasta with traditional rich meat [pork & beef] sauce.

SPAGHETTI CARBONARA

A traditional dish prepared with garlic, bacon & cream.

RISOTTO ALLE VERDURE | GF, V [VEGAN OPTION AVAILABLE]

Risotto cooked with cauliflower & pea purée, green bean, zucchini, fresh herbs, peas, onion, garlic, white wine, parmesan, butter.

LA CAMERA RISOTTO | GF, N

Risotto of bacon, mushroom, baby spinach, pesto, onion, tomato, parmesan cheese & a touch of cream.

GNOCCHI DI ZUCCA | N [VEGETARIAN OPTION AVAILABLE]

Pumpkin gnocchi, butter, parmesan, spinach, roasted pumpkin, walnuts, mushrooms, crispy prosciutto, shaved parmesan.

CAESAR SALAD

Bacon, anchovy, chilled poached egg, croutons & parmesan shavings, cos lettuce & a traditional dressing.

MARGHERITA PIZZA | V

Classic topping of mozzarella [local & imported], napoli, fresh basil & olive oil.

GUSTOSA PIZZA

Mozzarella, napoli, Sopressa salami, Italian sausage & caramelised onion.

CAPRICCIOSA PIZZA

Mozzarella, artichoke, prosciutto, olive, napoli, mushroom & olive oil.

FINOCCHIONA PICCANTE PIZZA | C

Mozzarella, Finocchiona salami, napoli & chilli.

VEGETALE PIZZA | V [VEGAN OPTION AVAILABLE]

Olive, mushroom, marinated zucchini, eggplant, artichoke, napoli & mozzarella.

MANZO COTTO LENTAMENTE | GF

300 g beef oyster blade, slow cooked with garlic, onion, celery, celeriac, mushroom, port & red wine, fresh herbs served with classic mash potato & chives.

CHICKEN PARMIGIANA

Tender hand crumbed chicken breast prepared with premium ham, napoli sauce, topped with grilled mozzarella served with chips & garden salad.

V | VEGETARIAN VE | VEGAN GF | GLUTEN FREE DF | DAIRY FREE N | CONTAIN NUTS C | CONTAIN CHILLI

Patrons with food allergies or dietary requirements, please inform your waiter prior to ordering.

Although we will endeavour to accommodate your dietary needs, we cannot guarantee traces of allergens.

UNFORTUNATELY WE DO NOT SPLIT BILLS. All major cards are accepted except Diners Club.

ALL CARD PAYMENTS [VISA, MASTERCARD, AMEX] INCUR A 1.5% SURCHARGE.

NYE Pre-theatre set menu | \$ 40.00 per child

Strictly for 12 y.o & under

BOOKINGS: 5:00 PM & 5:30 PM | ALL TABLES ARE TO BE CLEARED BY 7:00 PM

Mains

PENNE MEATBALLS

Penne pasta, napoli, veal meatballs.

PENNE CARBONARA

Penne pasta, bacon, cream & garlic.

FRIED CHICKEN & CHIPS

Crumbed chicken thigh served with chips.

HAM & CHEESE PIZZA

Mozzarella, ham.

MARGHERITA PIZZA | V

Mozzarella, napoli.

Desserts

VANILLA ICE-CREAM

One scoop of vanilla ice-cream.

MINI NUTELLA CALZONE | N

Mini nutella calzone served with double cream.

Drinks | One drink per person

Cola, Diet cola, Lemon squash, Lemonade, Raspberry lemonade, Apple juice, Pineapple juice, Orange juice.

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A SURCHARGE OF 10% APPLIES ON SUNDAYS & 15% ON PUBLIC HOLIDAYS

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