

RESTAURANT  
**TWO14**

DECO  
HOTEL

In - R o o m D i n i n g M e n u  
A v a i l a b l e 5 : 0 0 p m - 9 : 0 0 p m

## INIZIO

**Arancini (v) \$18**

Carnaroli rice, cauliflower, asparagus, smoked mozzarella, Parmigiano Reggiano, truffle aioli

**Frittura di Pesce (gf, df) \$23**

Tiger prawns, squid, lemon cheek, aioli

**Calabria (v) \$20**

Stone-baked focaccia, stracciatella, chargrilled capsicum salsa, pistachio pesto, basil oil

**Fries (v) \$13**

Aioli, tomato sauce

## FIAMMA E GRIGLIA

**Angus New York Steak 500g (gf) \$67**

Lemon cheek, red wine jus

**Grasslands Scotch Fillet 300g (gf) \$60**

Broccolini, gravy

**Angus Sirloin Steak 250g (gf) \$47**

Broccolini, gravy

**Barramundi Filet 200g (gf) \$45**

Crispy skin barramundi, seasonal vegetables, lemon cheek, salsa verde

## C L A S S I C I

### **Spaghetti al Pomodoro (v) \$26**

Napoli sugo, basil Genovese, Reggiano

**Gluten-free pasta \$4**

### **Mushroom Risotto (gf, v) \$28**

Market mushrooms, white wine, Porcini & butter sauce, Unico Sardo Pecorino

### **Beef Burger \$28**

Beef patty, rocket, caramelised onion, cheddar, heirloom tomato, aioli, smoked BBQ sauce, chips

### **Chicken Schnitzel \$28**

Crumbed chicken breast, slaw salad, chips, gravy

### **Fish & Chips \$30**

Beer battered Hoki fillet, chips, salad, lemon cheek, aioli

### **Chicken Parmigiana \$35**

Chicken breast fillet, Napoli sugo, buffalo mozzarella, Prosciutto San Daniele, chips or salad

## FOGLIE E RADICI

### **Black Rice Salad (gf, vg) \$26**

Organic black rice, Japanese pumpkin, broccolini, cauliflower, toasted almonds, lemon dressing

**Add Goat cheese \$4**

### **Caprese Salad (gf, v) \$25**

Monterosa Oxheart tomato, buffalo mozzarella(100g), basil oil

**Add stone-baked focaccia \$4**

### **Radicchio (gf, v) \$16**

Radicchio, rocket leaves, orange segments, Gorgonzola cheese, Mussini balsamic dressing

### **Broccolini (gf, vg) \$14**

Garlic, chilli, toasted almond

## L'ULTIMO DESIDERIO

### **Chocolate fondant \$16**

Coconut gelato, raspberry coulis, fairy floss

### **Tiramisu \$16**

Savoiardi biscuits, espresso coffee, mascarpone, chocolate soil

### **Orange pannacotta \$16**

Raspberry sorbet, apricot, almond soil

### **Gelato 2 Scoops \$9 | 3 Scoops \$12**

Vanilla, chocolate, salted pistachio, coconut, lemon sorbet,  
raspberry sorbet, wild berry, Amarena cherry, coffee

**gf - Gluten free | df - Dairy free | v - Vegetarian | vg - Vegan**

**15% surcharge applies on public holidays**