

RESTAURANT  
**TWO14**

DECO  
HOTEL

# INIZIO

## **Chargrilled Octopus \$21**

Roast potatoes, sundried tomatoes, Sicilian olives, sweet corn puree, basil oil

## **Frittura di Pesce (gf, df) \$20**

Tiger prawns, squid, lemon cheek, aioli

## **Crudo di Pesce \$25**

Tuna sashimi (South coast, NSW), stracciatella, carta musica, shaved fennel, bottarga, orange & mustard dressing

## **Calabria (v) \$18**

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

## **Arancini (v) \$16**

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

# FIAMMA E GRIGLIA

## **Controfiletto (gf) \$65**

500g Angus New York steak, lemon cheek, red wine jus

## **Entrecote (gf) \$59**

300g Grasslands scotch fillet, broccolini, gravy

## **Bistecca di Manzo (gf) \$45**

250g Angus sirloin steak, broccolini, gravy

## **Filetto di Manzo (gf) \$49**

200g Black Angus eye fillet, roasted potatoes, cherry truss tomatoes, red wine jus

## **Cotoletta Alla Milanese Al Pepe Rosa \$51**

400g veal schnitzel, leaf salad, pink peppercorn sauce

## **Barramundi Filet (gf) \$45**

200g crispy skin barramundi, seasonal vegetables, lemon cheek, salsa verde

# GRANI E MANI

*(Gluten-free pasta +\$4)*

## **Scialatielli allo Scoglio \$37**

Amalfi Coast inspired flat strips of handmade pasta, clams, king prawns, squid, bisque, white wine, garlic, chilli, Nduja pangrattato

*Pairs perfectly with “Vermentino Soprasole 2023” - Intense persistent floral and vegetable aroma with notes of lime and balsamic.*

## **Risotto al Granchio e Profumo di Limone (gf) \$36**

Blue swimmer crab, zucchini, garlic, chilli, unwaxed lemon, bottarga

*Pairs perfectly with “Verdicchio dei Castelli di Jesi 2019” - Notes of dried apricot, peach, pear, apple, lime and lemongrass.*

## **Agnolotti ai Funghi Porcini (v) \$35**

Ricotta & porcini filled agnolotti, market mushrooms, porcini butter, Unico Sardo Pecorino

# FOGLIE E RADICI

## **Cavoletti Di Bruxelles (gf, df, v) \$15**

Brussels sprouts, garlic, chilli, toasted almonds

## **Foglie Di Radicchio (gf, v) \$15**

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

## **Insalata Caprese (gf, v) \$23**

Monterosa Oxheart tomato, buffalo mozzarella, basil oil

*Add stone-baked focaccia \$4*

## **Carote Baby (gf, v) \$17**

Baby Dutch carrots, honey, goat's cheese, roasted pistachios

# L'ULTIMO DESIDERIO

## **Tortino Al Cioccolato \$16**

Chocolate fondant, coconut gelato, raspberry coulis, fairy floss

## **Tiramisu \$15**

Savoiardi biscuits, espresso coffee, mascarpone, chocolate soil

## **Bonet \$15**

Piedmont chocolate pudding, Amaretti biscuit, dark rum, mascarpone

## **Affogato \$16**

Cantucci biscuit, vanilla gelato, choice of Baileys Irish Cream, Kahlua, Amaretto or Frangelico

## **Orange pannacotta \$15**

Raspberry sorbet, apricot & almond soil

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

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

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

**15% surcharge applies on public holidays**