

RESTAURANT
TWO14

DECO
HOTEL

INIZIO

Spicy Arancini \$16

Carnaroli rice, spicy olives, smoked Mozzarella, Napoli sugo, Reggiano (v)

Frittura di Pesce \$20

Squid, tiger prawn, aioli, lemon cheek (gf df)

Calabria \$18

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

Arrosticini di Agnello \$23

Chargrilled lamb skewers, rocket, shaved Reggiano, vinegar (gf)

FIAMMA & GRIGLIA

Controfiletto \$65

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

Entrecote \$59

300g Grassland scotch fillet, broccolini, gravy sauce (gf)

Bistecca di Manzo \$43

250g Angus sirloin steak, broccolini, gravy sauce (gf)

Filetto di Manzo \$49

200g Black Angus eye fillet, crispy polenta, cherry truss tomatoes, red wine jus (gf)

Cotoletta Alla Milanese Al Pepe Rosa \$49

350g Veal schnitzel, seasonal vegetables, pink peppercorn sauce

Trota Iridea Intera Al Forno \$45

500g butterflied rainbow trout, vine tomatoes, beurre blanc sauce (gf)

GRANI E MANI

(Gluten-free pasta +\$4)

Gnocchi Al Guanciale Di Manzo \$27

House-made gnocchi, Wagyu beef cheek ragu, Chianti, Napoli sugo, pecorino Romano

Risotto Ai Funghi Porcini \$33

Canaroli rice, porcini mushrooms, crispy enoki, smoked Scamorza, truffle pecorino, butter sauce (v)

Mezze Maniche Al Ragu Di Agnello \$27

Rigatoni-style pasta, slow-cooked lamb ragu, vino bianco, Reggiano

Tonnarelli Al Granchio E Oro Bianco \$35

Blue swimmer crab meat, Jerusalem artichoke, vino bianco, yuzu butter sauce, nduja pangrattato

FOGLIE E RADICI

Riso Venere \$25

Organic black rice, Japanese pumpkin, broccolini, cauliflower, lemon dressing, toasted almonds, (gf, vg, df)

Add Goats cheese +\$4

Cavoletti Di Bruxelles \$15

Brussels sprouts, garlic, chilli, toasted almonds (v, gf, df)

Foglie Di Radicchio \$15

Radicchio & rocket leaves, orange segments, Gorgonzola cheese, “La Passione” Modena balsamic dressing (gf, v)

Caprese Salad \$23

Monterosa oxheart tomato, Buffalo mozzarella, basil oil (gf, v)

Add stone-baked focaccia +\$4

Patate Al Forno \$18

Roasted potatoes, garlic confit, rosemary, crispy pancetta, truffle Pecorino (gf)

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

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

Blood Orange Pannacotta \$15

Raspberry sorbet, apricot and almond soil, lemon curd

Gelato | 1 scoop \$5 | 2 scoops \$9 | 3 scoops \$12

Vanilla, chocolate, Amaretti (almond), salted pistachio, coconut, lemon sorbet, raspberry sorbet, wildberry, Amarena cherry

15% surcharge applies on public holidays