

RESTAURANT
TWO14

DECO
HOTEL

In-Room Dining Menu

Available 5:00pm - 9:00pm

INIZIO

Spicy Arancini \$18

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

Frittura Di Pesce \$22

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

Calabria \$20

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

Arrosticini Di Agnello \$24

Chargrilled lamb skewers, rocket, shaved Reggiano, “La Passione” Modena balsamic dressing (gf)

French Fries \$13

Aioli, tomato sauce (v)

FIAMMA & GRIGLIA

Controfiletto \$67

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

Entrecote \$62

300g Grassland scotch fillet, broccolini, gravy sauce

Bistecca Di Manzo \$45

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

Fish Of The Day (market price)

GRANI E MANI

(Gluten-free pasta +\$4)

Gnocchi Al Guanciale Di Manzo \$29

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

Risotto Ai Funghi Porcini \$35

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

Mezze Maniche Al Ragu Di Agnello \$29

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

Spaghetti Al Pomodoro \$26

Napoli sugo, basil genovese, reggiano (v)

FOGLIE E RADICI

Riso Venere \$26

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

Add Goats cheese +\$4

Foglie Di Radicchio \$16

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

Caprese Salad \$25

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

Add stone-baked focaccia +\$4

Broccolini \$14

Garlic, chilli, toasted almonds (gf, v)

CLASSICI ORIGINALI

Beef Burger \$28

Beef patty, cheddar cheese, rocket, heirloom tomato, caramelised onion, smoked BBQ sauce, French fries, aioli

Chicken Schnitzel \$30

Crumbed chicken breast, slaw salad, gravy sauce, French fries

Fish & Chips \$28

Beer battered Hoki fillet, salad, lemon cheek, French fries, aioli

L'ULTIMO DESIDERIO

Tortino Al Cioccolato \$16

Chocolate fondant, coconut gelato, raspberry coulis, fairy floss

Tiramisu \$16

Savoiardi biscuits, espresso coffee, mascarpone, chocolate soil

Blood Orange Pannacotta \$16

Raspberry sorbet, apricot and almond soil, lemon curd

Gelato | 1 scoop \$6 | 2 scoops \$10 | 3 scoops \$13

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

15% Surcharge applies on public holidays