RESTAURANT

TWO14

DECO

HOTEL

Monday - Saturday 6pm - 9pm

Closed Sunday and Public Holidays

STARTERS

Prawns and Squid (gf, df, m) $21
Lightly dusted in rice flour, lemon wedge, aioli

Stone-baked Focaccia (v) $18
Ricotta mousse, chargrilled capsicum salsa, pistachio pesto, basil oil

Charred Octopus (gf, i) $22
Potato and olive salad, stracciatella, gremolata salsa

Lamb Skewers (gf) $22
Backstrap lamb, rocket, shaved Reggiano, cherry tomato, balsamic reduction

FLAME AND GRILL

True North Sirloin 300g (gf) $52
Broccolini, gravy

Beef Eye Fillet 200g (gf) $51
Roasted potatoes, cherry truss tomatoes, red wine jus

Lamb Backstrap 220g (gf) $50
Roasted potatoes, broccolini, red wine jus

Chicken Parmigiana $37
Chicken breast fillet, Napoli sugo, buffalo mozzarella, Prosciutto San Daniele, chips or salad

Crispy-skin Barramundi Fillet 200g (gf, a) $45
Seasonal vegetables, lemon wedge, salsa verde

PASTA

(Gluten-free pasta +$4)

Porcini Mushroom Risotto (gf, v) $33
Carnaroli rice, smoked mozzarella, Reggiano and porcini butter sauce

Linguine Prawn and Zucchini (m) $32
Prawn cutlets, bisque sauce, zucchini, white wine, pangrattato

Mezze Maniche al Ragù $32
Slow-cooked beef and pork ragù, Napoli sugo, Reggiano

SIDES

French Fries (v) $16
Aioli, tomato sauce

Radicchio and Rocket Leaf Salad (gf, v) $17
Orange segments, Gorgonzola cheese, Mussini balsamic dressing

Broccolini (gf, vg) $15
Garlic, chilli, toasted almonds

Caprese Salad (gf) $23 | Add focaccia $4
Whole buffalo mozzarella, oxheart tomato, basil, extra virgin olive oil

D E S S E R T S

Chocolate Fondant Cake $17
Coconut gelato, raspberry coulis, fairy floss

Pistachio Tiramisu $16
Pistachio cream, savoiardi biscuits, espresso, mascarpone

Affogato $16
Cantucci biscuit, vanilla gelato and choice of Baileys Irish Cream, Kahlúa, Amaretto, Frangelico

Almond Semifreddo (gf) $15
Velvety semi-frozen cream folded with crunchy caramelised almond praline, amarena cherry

Gelato: 2 Scoops $10 | 3 Scoops $13
Vanilla, chocolate, salted pistachio, coconut, lemon sorbet, raspberry sorbet, wild berry, amarena cherry, roasted almond

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

a - Australian | i - Imported | m - Mixed