

RESTAURANT
TWO14

DECO
HOTEL

STARTERS

Roasted Fennel (v, gf) \$18

Sweet corn purée, Gorgonzola cheese, toasted pistachio

Prawns and Squid (gf, df, m) \$20

Lightly dusted in rice flour, lemon wedge, aioli

Stone-baked Focaccia (v) \$18

Stracciatella cheese, chargrilled capsicum salsa, pistachio pesto, basil oil

Arancini \$18

Veal ossobuco, Carnaroli rice, smoked mozzarella, Reggiano, green peas, Napoli sugo

FLAME AND GRILL

Angus New York 500g (gf) \$65

Lemon wedge, red wine jus

Black Angus Eye Fillet 200g (gf) \$49

Roasted potatoes, cherry truss tomatoes, red wine jus

Angus Sirloin 250g (gf) \$46

Broccolini, gravy

Lamb Backstrap 220g \$50

Roasted potatoes, broccolini, red wine jus

Veal Schnitzel 350g \$45

Leaf salad, peppercorn sauce

Crispy Skin Barramundi Fillet 200g (gf, a) \$45

Seasonal vegetables, lemon wedge, salsa verde

PASTA

(Gluten-free pasta +\$4)

Blue Swimmer Crab (a) \$36

Flat strips of house-made Scialatielli pasta, zucchini, 'nduja pangrattato, yuzu butter sauce

Porcini Mushroom Risotto (gf, v) \$34

Carnaroli rice, smoked mozzarella, Reggiano and porcini butter sauce

Gnocchi with Beef Cheek Ragu \$33

Pecorino, Napoli sugo

SIDES

French Fries (v) \$16

Aioli, tomato sauce

Roasted Potatoes \$18

Crispy pancetta, truffle Pecorino Romano cheese, garlic, rosemary

Radicchio and Rocket Leaf Salad (gf, v) \$16

Orange segments, Gorgonzola cheese, Mussini balsamic dressing

Broccolini (gf, v) \$15

Garlic, chilli, toasted almonds

Organic Black Rice Salad (gf, vg) \$25 | Add goat's cheese \$4

Japanese pumpkin, broccolini, cauliflower, toasted almonds, lemon dressing

D E S S E R T S

Chocolate Fondant Cake \$16

Coconut gelato, raspberry coulis, fairy floss

Cream Puff (Zeppole di San Giuseppe) \$16

Oven-baked choux pastry, custard cream, Fabbri amarena cherries

Pistachio Tiramisu \$16

Pistachio cream, savoiardi biscuits, espresso, mascarpone

Affogato \$16

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

Dark Flourless Chocolate Cake (gf) \$16

Dark rum, peanuts, raspberry sorbet

Gelato: 2 Scoops \$9 | 3 Scoops \$12

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

15% surcharge applies on public holidays