

Discover the Italian Regions

Friuli

Frittata di patate e cipolle

Sautéed Thin sliced onions & potatoes mixed with eggs and parmesan cheese.
Gently fried then served warm and garnished with rocket salad 18

Gamberi e funghi porcini risotto

Prawns and Porcini wild mushrooms risotto 28

Petti d'Anatra

Tender duck maryland with soft polenta, rosemary & red wine jus 38

Torte di Mele

Friuli style apple pie served warm with Italian gelato 14



Cocktail of the month 12

Start your dining with this refreshing welcome cocktail

Negroni- The Negroni is an iconic Italian cocktail, made of one part gin, one part vermouth rosso, and one part Campari, garnished with orange peel. It is considered an apéritif.

Suggested Tasting wines – 9 / glass

Piccini Memoro Bianco Chardonnay Tuscany - Italy

Expansive nose of pear and honey, with just a touch of breadcrumb. Elegant on the palate, showing excellent concentration, soft tannins and fleshy taste. Elements of dried herbs and polished wood on the finish. Excellent with creamy sauces, poultry and seafood.

Tenuti Rosetti Rosso Toscano – Tuscany - Italy

Fine, with scents of wild berry fruits and red flowers. Dry and fresh, with nice body and smooth tannins.

Coming Events

(Book online [www. trybooking.com](http://www.trybooking.com) or thru our website - All concerts performed in ballroom upstairs)

Fri 27 th July	Wendy Matthews	Sat 3 rd Nov	Rock Band “ The Stars”
Fri 31 st Aug	Diesel	Fri 23 rd Nov	All Hail Chuck Berry
Fri 7 th Sept	Jon Stevens	Thu 29 th Nov	Glenn Shorrock
Thu 13 th Sept	The Legendary James Morrison	Fri 30 th Nov	The Faulty Towers Restaurant Show
Fri 21 st Sept	Forever Diamond – Peter Byrne – The Neil Diamond Show	Sat 1 st Dec	The Faulty Towers Restaurant Show
Sat 13 th Oct	Darren Coggan- Glen Campbell Show	Thu 6 th Dec	Bowie unzipped
Fri 13 th Oct	The Swinging 60’s	Fri 7 th Dec	The Whispering Jack Show -Tribute to John Farnham
Wed 31 st Oct	The Animals from the UK	Sat 15 th Dec	Stevie Wright Tribute – Scott McRae