

N&C

Pasta Night Menu

\$29

Enjoy our Chef Selection pasta, with Sommelier paired Italian wines.
Please choose one from the two options provided below

Braised Lamb Caponata Rigatoni with Parmesan Cheese *SF, NF*
2022 Terre Del Rumi Montepulciano – Abruzzo, Italy

Pumpkin Risoni with Cashew Tarragon Cream and Oyster Mushrooms
VEG, DF, SF
2023 Adalia Singan Soave Doc Garganega Blend – Verona, Italy

Starters & Sides

COBB LANE SOURDOUGH Cultured Butter <i>NF, V, SF</i>	4ea
SYDNEY ROCK OYSTERS Watermelon Mignonette <i>GF, DF, NF,</i>	6ea
MIXED GREEN SALAD Mustard Emulsion <i>GF, DF, NF, SF, V</i>	12
FIRE ROASTED BROCCOLI Soy Glaze, Whipped Sour Cream <i>NF, SF, V, VEG</i>	14
FRIES Wasabi Emulsion <i>DF, NF, SF</i>	16

GF-Gluten Free/DF-Dairy Free/NF-Nut Free/SF-Shellfish Free/V-Vegetarian/VEG-Vegan

Please let one of our team members know if you have any special dietary requirements, food allergies or food intolerances. Whilst all care is taken in the preparation of all food, traces may still be found due to accidental cross contamination 15% Public Holiday Surcharge, 1.2% Card Transaction Fee