

The Cantina – Monday to Friday lunch and dinner

Open from 8am for European breakfast

Lunch - \$25.00 two course

Starters

Olives	marinated olives	\$8
Soup	summer tomato soup with roasted cherry tomatoes	\$12
Prosciutto	di Parma 60grams	\$14
Roasted Chorizo	paprika spiced Spanish sausage	\$14
Calamari	salt and pepper calamari, chilli & fresh lemon	\$14
Baccala	salted cod croquettes with preserved lemon aioli	\$10
Caesar	cos lettuce, anchovies, croutons and pancetta	\$12
Leaves	mixed with garlic & sherry oil	\$8

Mains

Pasta	of the day	\$17
Risotto	of the day	\$17
Piadina	porchetta, taleggio cheese, rocket, salsa verde & fries	\$17
Fish	pan fried skate wing, capers, radicchio, pancetta & lemon	\$19
Sausage	house made beef & herb sausage, mixed leaves & chutney	\$19
Veal	osso buco bianco, preserved lemon, white wine & sage	\$20
Lamb	slow cooked lamb shoulder, couscous & yoghurt dressing	\$20
Seafood	caccuccio, prawn, clam, mussel, crostini & saffron aioli	\$21

(Not available two course lunch)

Caprese	vine ripened tomato, buffalo mozzarella, capers, basil & olives	\$22
Linguine	mixed seafood, oil, herbs, garlic & tomato	\$26

Dessert

Tiramisu	layers of sponge soaked in liqueur & coffee	\$12
Sorbetti	two scoops of house made two flavours	\$12
Cheese	a selection of cheeses	\$19
Spider	two scoops of ice-cream & chinotto	\$12

Wine

Glass/bottle

Sauvignon Blanc	Airlie Bank by Punt Road	\$7/\$35
Pinot Noir	Yarra Tide Estate 'Boston Vineyard'	\$8/\$40
Cabernet Merlot	Yarra Tide Estate 'Boston Vineyard'	\$8/\$40
Shiraz	Medhurst 'Redshed'	\$8/\$40