

# Pane e Vino

## LUNCH PRANZO

AVAILABLE 11.30AM - 3.00PM

### PANE

#### CIABATTA - 5

australian extra virgin olive oil, balsamic

#### GARLIC BREAD - 6

italian bread, garlic butter

#### BRUSCHETTA - 14.50

marinated tomato, garlic, basil, australian extra virgin olive oil, balsamic

### ANTIPASTI

#### ARANCINI - 13

goat's cheese, beetroot

#### AUSTRALIAN PRAWNS - 19

garlic, fresh chilli, ciabatta

#### BBQ SQUID - 19

lemon thyme, unfiltered italian extra virgin olive oil

#### CAPRESE SALAD - 14

burrata, heirloom tomato, fresh basil

#### COZZE - 19

mussels, tomato, white wine, ciabatta

#### MIXED OLIVES - 8

### PANINI

#### DELI - 13

salami, double smoked ham, pancetta, provolone, tomato, house pickle, aioli, dijon, mesculun, fries

#### POLLO - 15.90

chicken fillet, tomato, house pickle, provolone, iceberg, salsa brava, fries

#### ITALIAN SAUSAGE - 16

pineapple relish, tomato, iceberg, provolone, fries

#### GRANCHIO - 18

sand crab, avocado, coriander, aioli, fresh lime, fries

### SALAD

#### CALAMARI - 24

squid, baby tomatoes, red onion, citrus, herbs, rocket

#### HEIRLOOM - 16

heirloom tomatoes, chard, frisee, onion, cucumber, fennel, red wine vinaigrette

ADD FREE RANGE CHICKEN - 5

### SIDES

#### BEER BATTERED CHIPS - 8.50

rosemary salt, aioli

#### BROCCOLINI - 8.50

sauteed, australian extra virgin olive oil

#### RUCOLA - 8.50

rocket, pear, parmesan, balsamic reduction

#### SAFFRON POTATOES - 8.50

fresh herbs, sea salt

### PASTA

#### LASAGNE - 22

beef ragu, mozzarella, béchamel, garden salad

#### CASERECCHE - 25

grass fed beef, pork, osso buco, red wine, sage tomato ragù

#### FARFALLE - 24

smoked salmon, capers, white wine, crème fraiche, dill

#### LINGUINE - 26

sand crab, red onion, salsa verde

#### PACCHERI - 22

Boscaiola, double smoked bacon, portobello, mascarpone

#### SPAGHETTI - 30

Marinara, Napoli sauce, hand selected Australian seafood, white wine, fresh chilli

#### GNOCCHI - 24

gorgonzola, roasted pear, walnuts, mascarpone

#### RISOTTO - 24

free range chicken, cacciatore sausage, saffron, spinach

### SECONDI

#### FISH OF THE DAY - 26

pan seared, oven baked fresh australian fillet, chips & salad

#### VEAL MILANESE - 26

milk fed veal, sour dough herb & parmesan crumb, lemon chins & salad

### DESSERT

#### BRULEE - 12

belgium chocolate, biscotti, fruit compote

#### CHEESE BOARD - 25

three cheeses, quince paste, baby fruit, grapes, lovash, crostini

#### PANE E VINO MESS - 13

rhubarb, vanilla mascarpone, meringue

#### TIRAMISU - 11

espresso, savoiardi, marsala, mascarpone

#### PANNA COTTA - 12

mango, candied pineapple

#### GELATO

chocolate, vanilla, macademia & white chocolate, pistachio

#### SORBET

lemon - mango - coconut & lime

1 scoop - 3.50, 2 scoops - 5, 3 scoops - 7