

# Primi Piatti

Italian Yum Cha at the Barrel Room Café

Feel free to order what you wish or just wait to see what comes around.

Wines are for sale at cellar door prices, by the glass or the bottle.

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## Savoury

Bruschetta of tomato and basil salsa w/ marinated olives

Moreton Bay School Prawns sautéed in onion chilli garlic and tomato served w/ aioli

Flash fried breaded Calamari rings served w/ aioli and lemon

Beef and pork Meatballs served in a rich Napoli sauce and grated regiano

Cannelloni stuffed w/ beef ragu or spinach and ricotta filling served on Napoli sauce and grated regiano

Braised Lamb neck chops in tomato and borlotti bean ragu

Tomato and chilli braised cuttlefish

Duck Bolognese sauce and spaghetti w/ grated regiano

Porcini Pasta w/ truffled artichoke rabbit ragu and grated regiano

Traditional brodetto of barramundi and mixed seafood

Braised Pork Trotters in a rich Bolognese sauce served on creamy polenta

Flash fried Bait Fish w/ aioli and lemon

Vegetarian Frittata

Pork ribs braised in a tomato, chilli and nutmeg ragu

Beef ribs braised in a rich meat sauce

Sliced Prosciutto w/ crusty ciabatta and drizzled w/ evoo

Homemade ciabatta w/ garlic butter

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## Desserts

Our famous Tiramisu served with red liqueur soaked muscatels

Home made almond Biscotti

Cannoli filled with a decadent almond and hazelnut chocolate zucotto

Traditional Sicilian Almond and cherry biscuits

Lemon Sorbet to cleanse the palate

Baked Polenta de torta

Decadent red liqueur poached pear and white chocolate torte served with berry coulis

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