L’Unico; (loo nee co) ‘the only one’

L’Unico Trattoria was established on the 22nd of September 1994   
& is situated in one of the most beautiful locations in the entire world. Namely the stunning & sundrenched Marlin Coast in Trinity Beach on the northern beaches of Cairns. Right on the doorstep of the glistening azure waters of the Coral Sea.

It is our aim at L’Unico Trattoria, with the help of wonderful local produce, to create delicious yet simple Italian cuisine. The secret to good Italian food is in its simplicity!!!

More than just your usual pasta & pizza pit stop,   
we also have a varied menu showcasing our wonderful local   
North Queensland seafood & meats coupled with a vibrant & fun drinks menu.

Our wine list includes wines from all over Australia,  
New Zealand & Italy with local & interstate craft beers. Delicious cocktails creatively mixed & infused & designed by our hard-working mixologists.

Our delicious tasting menu created by our talented Head Chef and the whole kitchen team can also be found within this menu. Please consider enjoying the 5 course menu paired with or without our wine suggestions for a special treat.

We also offer what we believe to be the best hot & cold seafood platter   
available in North Queensland featuring fresh local seafood direct from the reef.

Our coffee is a multi-award-winning strong organic espresso blend   
roasted locally by Kirby & Sarah @ Ransom Coffee Roasters in Clifton Beach.

Our kitchen is open for Breakfast from 7am to 11am 7 days a week ~ Lunch 7days from 12 until 3.30 and Dinner from 5.30 till late

In between services we have our Café L’Unico menu ~ just the thing to tide you over.

Our venue is available for Weddings, Work or Private Parties, Pagan Rituals, Wakes, Divorce Celebrations and many other Joyous Events.

For bookings, function requests, complaints, praise or insults please phone  
07 40578855   
[www.lunico.com.au](http://www.lunico.com.au) + [info@lunico.com.au](mailto:info@lunico.com.au)   
Please note that a 15% surcharge applies on public holidays 

**BUON APPETITO**

**COCKTAILS + DREAMS**

**CALL ME COCO** **~** *Vanilla Vodka* ***+*** *Malibu* ***+*** *Strawberry liqueur* ***+*** *Wild Bush   
Lemon* ***+*** *Muddled Fresh Strawberry* 21.9

**SHIPWRECKED ~** *Kraken Spiced Rum* ***+*** *Crème De Cacao* ***+*** *Pineapple Juice****+*** *Cinnamon* ***+*** *Fresh Tahitian Lime Juice* ***+*** *Simple Syrup* 21.9

**SOMETHING ABOUT MARY** **~** *House Made Spicey Tomato Mix* ***+*** *Vodka* ***+*** *Tabasco* ***+*** *Worcestershire* ***+*** *Sea Salt* ***+*** *Smoked Paprika* ***+*** *Wild Bush Lemon* 21.9

**EL DIABLO** ~*House Made**Jalapeño Infused Premium Tequila* ***+*** *Tahitian Lime   
Juice* ***+*** *Pineapple Juice* ***+*** *Agave Nectar* 22.9

**ESPRESSOTINI** **~** *Double Shot Coffee* ***+*** *Kahlua Coffee Liqueur* ***+*** *Vanilla Vodka 20.0*

**TROUBLE IN PARADISE ~** *Japanese Roku Gin* ***+*** *Elderflower Liqueur****+*** *Spanish Licor 43* ***+*** *Pineapple* ***+*** *Apple* ***+*** *Wild Bush Lemon* ***+*** *Hibiscus Syrup* 22

**LYCHEE CAIPIROSKA** **~** *Fresh Lime* ***+*** *Altered Brown Sugar* ***+*** *Vanilla Vodka****+*** *Lychee Liqueur* ***+*** *Also Available with Passionfruit or Strawberry* 20.0

**RUBY ~** *Tanqueray Gin* ***+*** *Red Ruby Grapefruit Juice* ***+*** *Rosemary* ***+*** *Wild Bush Lemon****+*** *Egg White* 20.0

**MIA ~** *Fig & Apple Vodka* ***+*** *Passoa* ***+*** *Passionfruit Liquor* ***+*** *Pineapple* ***+*** *Vanilla Syrup****+*** *Tahitian Lime Juice* ***+*** *Fresh Passionfruit Pulp* ***+*** *side chilled prosecco* ***+*** *Flaming Passionfruit* 22.9

**LET’S BE FRANK ~** *Mt Gay Dark Rum* ***+*** *Captain Morgan Spiced Rum* ***+*** *Bacardi* ***+*** *Fresh Passionfruit* ***+*** *Pineapple* ***+*** *Cinnamon* ***+*** *Simple Syrup* ***+*** *Lime* ***+*** *Wild Bush Lemon* 22.9

**SMOKE ON THE WATER ~** *Spanish Licor 43* ***+*** *Peloton De La Muerte Mezcal   
Tequila* ***+*** *Ginger Syrup* ***+*** *House Made Spiced Pineapple Syrup* ***+*** *Wild Bush Lemon* 21.9

**COCKTAIL JUGS + ONE LITRE + FOR SHARING ☺**

**APEROL SPRITZ** **~** *Aperol* ***+*** *Sparkling wine* ***+*** *Orange juice + Club Soda* 42.9

**PIMMS NO.1 CUP** **~** *Cucumber* ***+*** *Strawberry* ***+*** *Mint* ***+*** *Orange* ***+*** *Cucumber* ***+*** *Ginger* 42.9

**SANGRIA ~** *Red Wine* ***+*** *Fruit Juice* ***+*** *Citrus Fruits* ***+*** *Lemonade* ***+*** *Club Soda* ***+*** *Spices* 42.9

**MOJITO ~** *Bacardi rum* ***+*** *Fresh Mint* ***+*** *Club Soda* ***+*** *Tahitian Lime* ***+*** *Simple Syrup* 44.9

**BLUE LAGOON** **~** *Vodka* ***+*** *Gin* ***+*** *Blue Curacao* ***+*** *Pineapple Juice* ***+*** *Club Soda*  44.9

**FRIZZANTE + SPARKLING WINE**

**Sparkling ~Rothbury Estate** Australia 10.5 39  
*Cashew  Melon  Butterscotch  Honeyed Fruit  Oak  Nectarine*

**Sparkling ~ Seppelts “The Entertainer”** Barossa SA 14 49  
*Pale Straw  Grassy Hues  Fine Bead  Crisp*

**Prosecco ~ Maschio** Prosecco Italy 12.5 49.5  
*White Peach  Orange Blossoms  Almonds*

**Moscato ~ Castello Del Poggio** Asti Italy 12.5 57.9  
*Turkish Delight  Sherbet  Apricot  Lemon Sorbet  Crisp  Fresh*

**Champagne ~ Vueve Clicquot** Reims France 135*Yellow Straw  Green Apple  Brioche  Cereals  Fresh Nuts*

**VINI BIANCHI + WHITE WINE**

**Chardonnay ~ Morgans Bay** Australia 10.5 37  
*Lemon   Pear   Apple   Vanilla   Creamy Butterscotch*

**Chardonnay ~ The Stagg** Yarra Valley 12.5 52.9  
*Lemon Barley   Curd   Stone Fruit   Oak   Fresh Cut Pear*

**Sauvignon Blanc ~ Morgans Bay** Australia 10.5 37  
*Lemon   Citrus Fruit   Honey   Buttery*

**Sauvignon Blanc ~ Squealing Pig** Marlborough NZ 13.5 52.9  
*Green Pineapple   Passionfruit   Tangy Citrus*

**Sauvignon Blanc ~ Shaw & Smith** Adelaide Hills 71.0  
*Passionfruit  Nashi Pear   Lime   Tropical Fruit*

**Semillon Sauvignon Blanc ~ Hidden Cave** Margaret River 13.0 55.9  
*Acacia Blossom Elegent Floral Notes Green Apples Pear*

**Pinot Grigio ~ Vignetti Del Sol** Venezie DOC Italy 50.9  
*Yellow Straw   Elegant Floral Notes   Green Apple   Delicate Aroma*

**Pinot Grigio ~ Cape Schank** Mornington 13.0 52.9  
*Crisp  Zesty  Nashi Pear**Candied Citrus*

**Soave ~ Vignetti Del Sol** Venezie DOC Italy 12.9 50.9   
*Yellow Straw  Wild Flowers  White Peaches  Dry Supple  Rounded*

**Riesling ~ Leo Buring Dry** Clare Valley SA 13.0 50  
Vibrant Palate  Light Fruit  Citrus  Dynamic Aroma

**VINO DA DESSERT + DESSERT WINE**

**Vino Dal Dessert ~ De Bortoli Deens Vat 5** BOTRYTUS SEMILLON 14 46   
*Rich  Opulent  Citrus  Marmalade  Apricots  Wild Honey*

**VINI ROSSI e ROSATO + RED WINE & ROSE**

**150ml 750ml**

**Rose ~ Squealing Pig** Central Otago New Zealand 13.5 52.9  
*Strawberry  Watermelon  Mandarin*

**Rose ~ Antinori Santa Christina Rosato** Tuscany Italy 55  
*Blackberries  Cherries  Mint  Bell Pepper*

**Cabernet Merlot ~ Morgans Bay** Multi regional SA 10.5 37  
*Cassis  Chocolate  Soft  Round*

**Cabernet Shiraz ~ Rothbury** **Estate** Riverland SA 12.9 40  
*Plums  Chocolate  Blackcurrant  French Oak*

**Shiraz ~ Little Berry** McLaren Vale SA 13.0 47  
*Blackberry  Spice  Oak  Chocolate  Red & Black Fruits*

**Shiraz ~ Pepperjack** Barossa SA 14.0 64  
*Red & Blue Fruits  Dark Chocolate  Rich Mocha  Spices Cedar Oak*

**Cabernet Sauvignon ~ 19 Crimes** Multi regional 12.5 45  
*Red Currant  Red Berry Fruit  Vanilla Oak  Fine Tanin*

**Montepulciano ~ Pemo** D’abruzzio Italy 65  
*Ruby Red  Ripe Berry Fruit  Velvety Tannins  Long Finish*

**Sangiovese ~ Borgo SanLeo** Tuscany Italy 13.5 51.9  
*Rich Spicy Intense Aroma’s  Ripe Red Fruit  Soft Finish*

**Merlot Nero D’avola** **~ Surya** Sicily Italy 13.5 55  
*Woodland Fruits  Mediterranean Shrubs & Spices  Well Structured  Soft*

**Valpolicella ~ Zonin Ripaso Superiore** Veneto Italy 84  
*Dark Chocolate  Espresso beans  Dark Ripe Cherries*

**Pinot Noir ~ Fickle Mistress** Marlborough NZ 14.0 64  
*Dark Crimson  Dark Cherry  Plum  Sweet Spices*

**CAFÉ + TEA**

Chai Latte 6.0 Dirty Chai 6.5 Turmeric Latte 5.7  
Dirty Turmeric 6.3 Babycino 3.5 Hot Chocolate +Mocha 6.0

Espresso **+** Macchiato **+** Piccolo **+** Cappuccino **+** Café Latte **+** Flat White 5.0

Extra Shot **+** Columbian Decaf **+** Vanilla **+** Hazelnut **+** Caramel Syrups 1.0

Soy Milk **+** Almond Milk **+** Oat Milk **+** Lactose Free Milk **+** Mug 1.0

Peppermint **+** English Breakfast **+** Lemon & Ginger **+** Earl Grey **+** Green **+** Chai   
**+** Darjeeling **+** Chamomile 5.0

**MILKSHAKES + ICED BEVERAGES**

Chocolate **+** Strawberry **+** Caramel **+** Vanilla **+** Banana 9.5

 Iced Mocha **+** Iced Coffee **+** Iced Chai latte **+** Iced Hazelnut Latte 9.9

Iced Latte **+** Iced Chocolate **+** Iced Long Black 7.9

Affogato **~** Double Espresso **+** *Hazelnut Syrup* ***+*** *Ice Cream* 15.5

L’unico Iced Frappe’ccino **~** *Double Shot of Coffee* ***+*** *Milk* ***+*** *Sugar Syrup* ***+*** *Ice Cream* 11**.**9

**TROPICAL SMOOTHIES  
*Includes Milk + Yoghurt + honey***

**Cookie Monster** **~** Peanut Butter **+** Cookie **+** Chocolate syrup **+** ice cream **+** milk **Or** **Pash Me** **~** Mango **+** Passionfruit **+** Mango Sorbet **+** Apple Juice **+** Lemon Juice **Or** **Bananacabanna** ~ Banana **+** Milk **+** Cinnamon + Ice cream + Honey **Or** **BerryDelicious** **~** Mixed Berries **+** Honey **+** Milk 12.9

**FRESHLY SQUEEZED SUPER JUICES**  
***only available until 4pm***

**Pink lady** **~** Apple **+** Strawberry **+** Watermelon **Or** **Vitamin Sea** **~** Carrot **+** Ginger **+** Apple **Or Mint To Be** **~** Pear **+** Celery **+** Mint 12.9  
Fresh **Orange** **~** Fresh **Watermelon** 10.9

**COLD DRINKS**

Lemon lime bitters **+** Cranberry **+** Tomato **+** Pineapple **+** Apple **+** Orange 5.5  
Coke **+** Sprite **+** Fanta **+** Soda **+** Lift **+** Tonic H20 **+** Dry Ginger Ale 5.5  
Ginger Beer **~** Bundaberg 7.5  
Sparkling Mineral Water **~** San Pellegrino 11.0

**BIRRA + BEER**

**THE TOP SIX AUSTRALIAN CRAFT BEERS**

**#1** Bentspoke CrankShaft IPA **~** Indian Pale Ale **~** Canberra ACT 14.0

**#2** Stone & Wood **~** Pacific Ale **~** Byron Bay **~** NSW 12.5

**#3** Balter XPA **~** Extra Pale Ale **~** Currumbin **~** Queensland 12.5

**#4** Black Hops G**.**O**.**A**.**T **~** Hazy IPA **~** Gold Coast **~** Queensland 14.0

**#5** Young Henrys Newtowner **~** Australian Pale Ale **~** Newtown **~** NSW 12.0

**#6** Kaiju Krush **~** Tropical Pale Ale **~** Dandenong **~** Victoria 12.5

**AUSTRALIAN PREMIUM CIDERS + ALCOHOLIC GINGER BEER**

Ci~Fi Cold Pressed Apple Cider **~** Barossa 11.5

Sidewood Pear Cider **~** Adelaide Hills 12

Rekordelig Strawberry **+** Lime **~** Sweden 13.5

Brookvale Union **~** Ginger Beer 13.5

**AUSTRALIAN DRAUGHT BEERS 425ml**

Mcallister Latituide 17 **~** Tropical Blonde **~** Cairns **~** Queensland 9.8

Mcallister Freefall **~** XPA **~** Cairns **~** Queensland 9.8

**AUSTRALIAN + INTERNATIONAL LAGERS**

Corona Extra **~** Mexico 9.8

Peroni Nastro Azzuro **~** Lager **~** Italy 9.8

Great Northern Super Crisp **~** Lager **~** Queensland 8.9

Great Northern Original **~** Lager **~** Queensland 8.9

James Boags Premium **~** Lager **~** Tasmania 9.5

Pure Blonde **~** low carbohydrates **~** Victoria 8.9

Birra Moretti **~** Lager **~** Italy 11.5

Peroni Red **~** Lager **~** Italy 11

**ALCOHOL FREE**

Peroni Libera **~** Italy 9.5

**ALES + PILSNERS**

James Squire 150 lashes **~** Pale Ale **~** New South Wales 10.0

Victoria Bitter **~** Victoria 9.5

**AUSTRALIAN MEDIUM + MID STRENGTH BEER**

XXXX Gold **~** Lager **~** low carbohydrates **~** Queensland 8.5

Cascade Premium Light **~** Lager **~** Tasmania 8.9

Great Northern Super Crisp **~** Lager **~** Queensland 8.9

Peroni Leggera ~ Lager ~ Italy 8.9  
**All Spirits and Liqueurs listed in the back of menu**

**PANE + BREAD**  
***Available gluten free +1.5***

WOOD-FIRED GARLIC CIABATTA V 2 pcs 4.9  
WOOD-FIRED BRUSCHETTA V 2 pcs **~** Roma tomatoes, red onion, garlic & basil 15.9  
FORMAGGI V **~** Hot dip of 4 cheeses served with wood-fired toasted ciabatta bread 22.9  
AGLIO V **~** Garlic pizza **=** wood-fired **+** garlic butter **+** parmesan **+** seasoning 15.9

**PRIMI + ENTREE**

CALAMARI GF **~** Gulf of Carpentaria, lightly fried, pesto & peperonata 22.9 33.9  
CARPACCIO GF **~** Raw eye fillet w parmesan, capers, red onion, virgin olive oil 24.9  
PARMIGIANA di MELANZANE V **~** Eggplant, mozzarella, Napoli & crumbs 22.9 33.9  
CAPESANTE GF **~** Seared clearwater scallops w a truffle emulsion & chilli oil 28.9 42.9  
ANTIPASTO MISTO **~** Italian meats, cheeses, marinated vegetables & ciabatta 29.9 42.9

**SECONDI + MAINS**

PESCE del GIORNO **~** The best local fish fillets we can source ~ see daily specials MP  
PESCE FRITTO **~** Ocean fresh Barramundi fillets battered with fries 29.9  
PANCETTA di MAIALE GF **~** Pork belly with apple & rocket salad, pea puree 41.9  
VITELLO al MARSALA **~** Veal scaloppine, prosciutto, provolone, potato & spinach 42.9  
BISTECCA GF **~** Eye fillet with truffle infused mash, baby spinach, crispy prosciutto   
& a red wine  jus 48.9  
Try adding a ½ bbq Morton bay bug or King prawns w garlic butter steak topper 13  
CREMA di GAMBERI ALL’AGLIO GF **~** Ocean fresh tiger prawns w rich garlic  
cream sauce & arborio rice 42.9  
SUPREMA di POLLO **~** Farm fresh chicken supreme fillet made with fresh seasonal produce **~** See daily specials 42.9  
MISTO di MARE GF **~** BBQ prawns, mussels, bugs, calamari, fish, garlic butter 55.9  
PIATTO di PESCE Caldo e FREDDO GF **~** Our famous grilled seafood platter for  
**two** includes Morton Bay bugs, Scallops, Tiger prawns, Barramundi fillet, Mussels   
Oysters & Gulf Calamari. All served with condiments & side salad 199

**INSALATE** **+ SALADS**

CAESAR **~** Bacon, baby cos, croutons, anchovy, and parmesan 22.9  
MEDITERRANEO GF + V **~** Olives, feta, sun dried tomato, cucumber, Spanish onion 22.9  
RUCOLA GF + V **~** Rocket parmesan, walnuts, pear, olive oil & balsamic vinegar 21.9  
CAPRESE **~** Buffalo mozzarella, basil, olive oil, anchovy, grilled ciabatta 22.9  
Why not add chicken, calamari or prawns to your salad 10.9 ~ 10.9 ~ 13

**PASTA**  
***Gluten free penne pasta available + 3.0***

CANNELLONI V **~** Pasta tubes filled with spinach & ricotta 23.9 33.9  
LASAGNE CARNE **~** House made with a meat sauce & parmesan 29.9  
LASAGNE VERDURE V **~** House made with a vegetable sauce & parmesan 29.9  
SPAGHETTI NAPOLITANA V **~** Cherry tomato, herbs, olives & Napoli sauce 21.9 28.9  
SPAGHETTI al PESTO V **~** Spaghetti with house made pesto & cream sauce 22.9 29.9  
GNOCCHI QUATTRO V **~** House made dumplings with a four cheese sauce 25.9 34.9  
PENNE POLLO **~** Chicken, pesto, sun-dried tomatoes & cream sauce 24.9 32.9  
PENNE PUTTANESCA **~** With capers, anchovy, olives, chilli & tomato 24.9 32.9  
CAPELLI d’ ANGELO **~** Angel hair pasta, bugs, chilli, white wine & parmesan 34.9 43.9  
SPAGHETTI MARINARA **~** Prawn, mussels, calamari, fish & Napoli sauce 34.9 43.9  
SPAGHETTI GAMBERI **~** With prawns, chilli, garlic & extra virgin olive oil 33.9 42.9  
FETTUCCINE CARBONARA **~** With bacon, onion, egg & a hint of cream 24.9 33.9  
FETTUCCINE AMATRICIANA **~** With onion, bacon, chilli & tomato 24.9 33.9  
RISOTTO PORCHETTA GF **~** Arborio rice, pork belly, bacon, apple & crackle 25.9 34.9  
RISOTTO VERDURE GF + V **~** Arborio rice with seasonal vegetables 25.9 34.9  
RISOTTO FUNGHI GF + V **~** Arborio rice, mushrooms, truffle oil & parmesan 25.9 34.9  
RAVIOLI di VITELLO v **~** Veal in a creamy mushroom & truffle sauce 25.9 34.9

**TRADITIONAL WOODFIRED ITALIAN PIZZA    
HAND STRETCHED 12”**  
***gluten free bases available + 3 or Vegan Cheese + 3***

AGLIO V **~** Garlic pizza **=** garlic butter **+** parmesan **+** seasoning 15.9  
MARGHERITA V **~** Buffalo mozzarella **+** basil 21.9  
TROPICALE **~** Ham **+** mozzarella **+** tropical pineapple 25.9  
CARNE **~** Pepperoni **+** bacon **+** ham **+** mozzarella **+** Spanish onion 26.9  
VERDURE V **~** Wood**-**fired pumpkin **+** mushrooms **+** olives **+** mozzarella **+** pesto 26.9  
AGNELLO **~** Lamb **+** caramelised onion **+** sweet potato **+** fetta **+** spinach **+** mozza 28.9  
POLLO **~** Chicken **+** spinach **+** onion **+** sundried tomato **+** mozzarella **+** aioli 27.9  
PROSCIUTTO **~** Prosciutto crudo **+** Rocket **+** mozzarella **+** parmesan 29.9  
MARTE **~** Anchovy **+** capers **+** olives **+** chilli **+** mozzarella **+** pepperoni 26.9  
CAPRICCIOSA **~** Ham **+** mushrooms **+** anchovy **+** mozzarella **+** olives 26.9  
GAMBERI **~** Prawns **+** fresh tomato **+** garlic **+** shallots **+** mozzarella 29.9  
PEPPERONI **~** Pepperoni **+** mozzarella 23.9  
SOPRESSA **~** Aged pork salami **+** gorgonzola cheese **+** mozzarella **+** onion jam 29.9  
SUPREMO **~** Ham **+** mushrooms **+**pepperoni **+** olives **+** onion **+** pineapple **+** moza 29.9

**CONTORNI + SIDES**

Bowl of fries 11.9 Leaf Salad 13.9 Green beans, garlic & Napoli 15.9  
Wedges 12.9 Sweet potato fries 12.9 Spinach & mushrooms 15.9

**BAMBINI + KIDS + VERTICALLY CHALLENGED**

**PASTA**  
***Gluten free penne pasta available + 3***

KIDS SPAGHETTI BOLOGNAISE ~ House made with a meat sauce 15.5  
SPAGHETTI NAPOLITANA V **~** Cherry tomato, herbs, olives & Napoli sauce 15.5   
KIDS SPAGHETTI e BUTTER V ~ Spaghetti in butter sauce 15.5   
KIDS LASAGNE CARNE **~** House made with a meat sauce & parmesan 15.5   
KIDS LASAGNE VERDURE **V** **~** House made with a vegie sauce & parmesan 15.5

**SECONDI + MAINS**

KIDS PESCE FRITTO **~** Ocean fresh Barramundi fillet battered or grilled 15.5 CALAMARI GF **~** Gulf of Carpentaria, lightly fried 15.5

All kids’ meals served with potato mash and green beans or chips \*Excluding pasta & pizza dishes

**TRADITIONAL WOODFIRED ITALIAN PIZZA    
HAND STRETCHED BAMBINI SIZED**  
***gluten free bases available + 3 or Vegan Cheese + 3***

AGLIO V **~** Garlic pizza **=** garlic butter **+** parmesan **+** seasoning 15.9  
MARGHERITA V **~** Buffalo mozzarella **+** basil 15.9   
TROPICALE **~** Ham **+** mozzarella **+** tropical pineapple 15.9   
PEPPERONI **~** Pepperoni **+** mozzarella 15.9   
CARNE **~** Pepperoni **+** bacon **+** ham **+** mozzarella **+** Spanish onion 15.9

**SPIDERS + MILKSHAKES**

ICE CREAM SPIDER **~** Ice cream + lemonade + raspberry or lime + cream 9.9 MILKSHAKES ~ Chocolate + strawberry + caramel + banana 9.5

KIDS SIZED MILKSHAKES, SOFT DRINKS & JUICES AVAILABLE UPON REQUEST

**DOLCI + DESSERT**

KIDS CHOCOLATE MUDCAKE **~** With ice cream 8.9   
KIDS GELATO ~ See service staff for today’s flavours 4.5 scoop   
KIDS ICE CREAM & TOPPING ~ Vanilla with your favourite topping 6.9

**TASTING MENU**

**5 Courses   
*Minimum of two people***   
   
***PLEASE BOOK 24 HOURS IN ADVANCE****Haven’t Booked? Not a problem, kindly ask one of our helpful service staff & we will see what we can do!*115 per person or 140 per person with matched wine.   
*Last orders for lunch at 2pm & dinner at 7.45pm.*

**CAPESANTE**  
Premium Clearwater scallops seared & served on truffle emulsion & chilli oil *Sauvignon Blanc Squealing Pig, Marlborough NZ*

**~**

**CAPELLI DI ANGELO**Fresh angel hair pasta served with Moreton Bay bug or local slipper lobster, chilli, spinach, cherry tomatoes, shards of parmesan & white wine.  
*Riesling Leo Buring Dry, Clare Valley SA*

**~**

**PANCETTA DI MAIALE**  
Byron Bay pork belly with apple & rocket salad & balsamic glaze  
P*inot noir Fickle Mistress, Marlborough NZ*

**~**

**BISTECA DI MANZO**    
Cape Grim eye fillet steak with crispy kipfler potatoes, tomato relish & red wine jus. *Borgo SanLeo Sangiovese Tuscany Italy*

**~**

**LIQUORE AFFOGATO**  
Homemade ice cream, espresso coffee shot,   
rich hazelnut liquor & amaretto biscotto.   
*Our take on this great favourite*

*Please note discounts do not apply to tasting menus.*

**LIQUORI + LIQUEURS**

Baileys 10.0 Tia Maria 10.0

Kahlua 10.0 Frangelico 9.8

Drambui 12.9 Midori 9.5

Cointreau 12.5 Galliano Vanilla 10.8

Lychee Liquor 9 Fernet Branca 10

Molinari White Sambuca 10 Amaro Montenegro 10

Molinari Black Sambuca 10 Amaro Averna Italian 10.5

Chambord 11 Liquor 43 10.5

Butterscotch Schnapps 9.5 Peach Schnapps 9.5

**FINE RUMS**

Bundaberg Rum 9.5 Appleton Reserve Estate 12.5

Mount Gay XO 13.5 Bacardi 9.5

Captain Morgan 10 Captain Morgan Spiced 9.7

Sailor Jerry’s Spiced 10 Kraken Spiced Rum 10

Malibu Coconut Rum 18 Captain Morgan Black 12

Ron Zacapa Centenario XO 27 Matusalem Gran Reserva 23YO 19

**PORT + COGNAC + SINGLE MALTS**

Glenkinchie 12 Yr Old 28  
Talisker 10 Yr Old 18  
Courvoisier VSOP 17.5  
Grandfather Port 19.5

Laphroaig 10 Yr Old 17  
Chivas Regal 12 Yr Old 11  
Hennessy VSOP 18.5  
Galway 12 Yr Old Port 11.5

Glenfiddich 12 Yr Old 13  
Lagavulin 8 Yr Old 19

**FINE BOURBON WHISKY + WHISKEY**

Wild Turkey 10.5 Fireball 10

Jack Daniels 10 Makers Mark 11

Jim Beam 9.5 1495 Scotch 9.5

Jameson’s Irish 11 Johnnie Walker Red 10

Johnnie Walker Black 12 Canadian Club 10

Southern Comfort 10

**FINE GINS + FINE VODKAS**

Ruskov Vodka 9.5 Belvedere Vodka 12.5

Absolut Vodka 10.5 Absolut Vanilla 11

Grey Goose 12.5 Kaiki Moon Pink Gin 10

Hendricks 13.5 Ink Gin 13.5

Tanqueray Gin 12.5 Bombay Sapphire Gin 10.5

Windsor Gin 9.5

**GRAPPA + LEMONCELLO + BRANDY + TEQUILA + APERITIFS**

Luigi Francola Grappa 10.5 Limoncello 10

Tequila 11 Disaronno Amaretto 11

Brandy 9 Aperol 9

Cinzano Rosso 7 Cinzano Bianco 7

Cinzano Extra Dry 7 Pimms Cup #1 Glass 10

Campari 10 Don Julio Blanco Tequila 15

Pcmon Muerte Mezcal 12 1800 Coconut Tequila 15