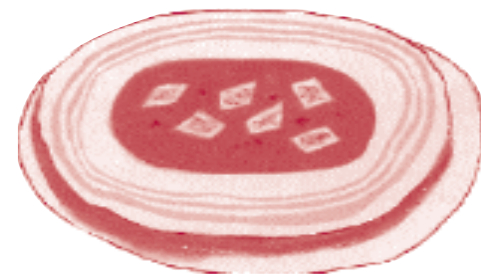




## FIRST PLATE

Bruschetta.....	14.00
Fiorina's Stuffed Olives.....	14.00
Freshly Shucked Oysters – Natural.....each	3.50
Brodo with Tortellini.....	16.50
Beef Carpaccio.....	18.50
Polenta with Mushroom Trifolati and Asiago.....	17.50
Panfried Calves' Livers with Pancetta, Green Beans and Toasted Polenta Bread.....	17.50
Chilli Flour Dusted Calamari.....	21.00



## PASTA

Spaghetini with Tuna, Fresh Tomato, Red Onion, Capers and Rocket .....	22.50/29.50
Fettucine with Pumpkin, Sage, Pinenuts and Ricotta Salata .....	21.00/28.00
Gnocchi with Osso Bucco .....	22.00/29.00

## MAINS

Roasted Quail with Garlic Potato Puree, Chorizo and Quail Jus.....	36.50
Lamb Shank Pie with Spicy Lentils, Potato Galette and Pancetta.....	37.00
Wild Barramundi Fillet with Sauce Livornese and Kale.....	39.00
Roast Duck with Muscatel and Grappa Sauce.....	38.50
Crumbed Veal Cutlet.....	39.00
Chargrilled Paillard Veal Cutlet with Condiments.....	39.00
Flathead Fillets in Beer Batter with Thin Chips and a Caperberry, Cornichon and Radish Salad.....	36.50
Whole Fish of the Day Dressed with Silvergroves Extra Virgin Olive Oil .....	Market Price
Tagliata - Grilled Rare Porterhouse on Wild Rocket, Spanish Onions and Capers.....	38.50
Rib Eye 450 grams, Nolan QLD.....	41.50



## SIDE DISHES

Potatoes – Thin Chips.....	6.50
Buttery Mash.....	7.50
Fried with Rosemary and Garlic.....	7.50
Sauteed Spinach with Chilli.....	8.50
Beetroot, Red Onion and Fetta Salad.....	9.50
Broccoli with Garlic and Extra Virgin Olive Oi.....	8.50
Butter Lettuce, Caperberry, Cornichon and Radish Salad.....	9.50
Rocket and Parmesan with Balsamic Dressing.....	9.50

All Side Dishes can be served as a First Plate...14.50



## DESSERT

Milk Chocolate Bombe Alaska with Macerated Red Wine Blackberries.....	17.50
Fried Zeppoli with Dolce di Latte and Rum Sauce.....	16.50
Amaretti Custard Budino, Cannoli filled with Whipped Ricotta and Caramelised Apple.....	16.50
Sformata of Macaroon and White Chocolate Mousse with Sour Cherry Jelly.....	17.50
Tira Mi Su.....	16.50
Mixed Gelato with Pistachio Praline.....	17.50
Cheese.....	19.50
Fiorina's Torrone and Biscotti..... Per Person	8.50
Individual Torrone..... each	4.50

Please note that Becco kitchen does use nuts in some dishes and cannot take responsibility if this causes illness.

If you have any food allergies please notify your waiter and we will do our best to accommodate you.

Chefs: Elizabeth Egan, Domenic Picicelli and Corin Sutton

Front Cover: Gillian Lodge



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