

## STARTERS

Bread & olives	10	Grilled baby octopus in balsamic	17
Freshly shucked oysters <i>served natural</i>	3.5 each	“Fritto misto” <i>calamari, scallops &amp; prawns</i>	24
<i>chives &amp; sherry vinegar</i>	4 each		
<i>scallops tartar &amp; salsa verde</i>	5 each	Locanda salad <i>chefs salad</i>	18
Fresh Buffalo Mozzarella <i>caprese</i>	24	Rucola e Parmigiano <i>rocket, cherry tomatoes, parmigiano scales &amp; balsamic</i>	18
<i>pine nut &amp; pesto</i>	24		
<i>mustard crostini</i>	24	Roasted Pork belly <i>braised peach &amp; marsala sauce</i>	24
Mussels in white wine <i>tomato, cracked black peppercorns, crusty bread</i>	18	Chicken involtini <i>chicken rolled with goats cheese &amp; roasted capsicum</i>	20
House antipasto selection	25		
Prosciutto San Daniele <i>grilled artichokes</i>	22	Black Angus carpaccio <i>rucola &amp; parmesan scales</i>	20
<i>buffalo mozzarella</i>	27		
<i>smoked salmon</i>	27	Funghi trifloati <i>wild mushrooms, prosciutto crisps &amp; rucola salad</i>	20
Fried Goats cheese <i>confit baby peppers &amp; thick bread</i>	19		

## MAINS

Rib eye on the bone	400gr	Murray Valley, Nsw, 35 days dry aged, grain fed	45
T-bone	500gr	Murray Valley, Nsw, grass fed	36
Black Angus eye fillet	200gr	King Island, Tas, grain fed	38
Wagyu striploin	300gr	Riverina, Nsw, marble score 6	55
Black Pig cutlet	250gr	Gooralie, Qld, organic free range	32
Lamb cutlets “scottadito”	4 pieces	Paringa, Vic, grass fed	35
Spatchcock “Tuscan style”	whole	Gooralie, Qld, free range	32
Fish of the day	500gr	Caught wild	mp
Salmon fillet	280gr	Atlantic Ocean	mp

\*All main dishes include one side & one sauce of your choice

### House specialities -

Beef Ossobuco		King Island, Tas, Black Angus, grain fed	33*
Veal scaloppine		Murray Valley, Nsw, 200 days, grass fed	27*
Duck supreme		Gooralie, Qld, Organic	38*
Grilled fresh Scampi	4 pieces	Atlantic Ocean	mp

\*Includes one side of your choice

## SIDES

Creamy potato puree	8	Wild grilled mushrooms	8
Grilled asparagus	8	Steakhouse fries	8
Sweet potato gratin	8	Green beans & fennel	8
Lobster mash	12	Borlotti beans & cacciatore	8
Garden salad	8	Maccheroni & cheese	8
Steamed broccoletti	8	Grilled verdure	8

## PASTA

House Made Gnocchi Sorrento, fresh tomato, basil & mozzarella	22
King Prawn, fresh tomato, chilli & king prawns	26
Gorgonzola, sweet gorgonzola & creme fraiche	26
Ricotta & spinach tortelloni <i>house made pasta, butter &amp; sage sauce</i>	25
Veal & Rabbit ravioli <i>house made pasta, gorgonzola dolce cheese, toasted walnuts</i>	26
Spaghetti allo Scoglio <i>slightly spicy prawns, mussels &amp; clams</i>	25
Braised Lamb pappardelle <i>thyme &amp; truffle pecorino</i>	26
Risotto of the day	mp
Rigatoni Bolognese <i>traditional three meat ragu, shaved parmigiano cheese</i>	20

## SAUCES

*recommended with beef & lamb*

Porcini bénaise
Peppercorn
Roasted garlic aioli
Creamy horseradish
Salsa verde
Truffle reduction *\$4 additional charge
Shiraz
Gorgonzola mascarpone

*recommended with fish*

Salsa verde
Lemon bénaise

## FOR THE TABLE

Exclusive to Locanda is our ‘for the table’ group menu

Select from our whole Lamb or Pig which is then slow roasted for 18hrs, ensuring all the natural flavours & juices are absorbed, giving you a truly traditional Italian flavour.

Carved at your table by your own personal chef & served with a selection of antipasto platters, sides, salads & sauces.

Requires a minimum of 1 week notice for reservation & minimum number of 8 guests, charged per person.

Whole lamb	mp
Whole suckling Pig	mp

