



Welcome to Bicicletta
\$70 per person (Three Courses) / \$65 per person (Two Courses)

Starter (included)

Pan di pizza - rosemary and extra virgin olive oil and garlic and spicy **v**

Entrees (please choose one)

Aubergine Bruschetta

Grilled artichokes, confit heirloom tomatoes, crispy polenta dressed in basil and spinach pesto on an eggplant escallope drizzled with aged balsamic and extra virgin olive oil
gf,df,vegan

Arancini

Truffled pork and wild mushrooms, and green peas mozzarella risotto balls with chives and horseradish cream

Chicken Ripieno

Chicken breast stuffed with red pesto, pistachio and basil wrapped in prosciutto on a bed of porcini mushrooms sauted in garlic with whipped ricotta and mango – **gf**.

Mains (please choose one)

Pancia

Balsamic and honey glazed, crispy skin slow cooked pork belly with daikon, carrots, crab remoulade, poached green apple and rhubarb compote – **gf, df**.

Ravioli Di Maiale Arrosto

Housemade ravioli stuffed with roast pork, apple, potato and thyme in a creamy apple, rhubarb & white wine sauce finished with rocket, toasted walnuts & aged balsamic

Gnocchi Da Giardino

Housemade pumpkin, potato and ground herbs gnocchi with roasted baby beets, broccoli florets, wild mushrooms in spinach & herb pesto sauce finished with crumbed goats cheese – **v**

Suprema Di Pollo E Prosciutto

Chicken breast wrapped and served with creamy potato puree, caramelized leeks and artichokes finished with basil and spinach pesto – **gf**

Pesce Del Giorno-

Please ask our friendly wait staff for our fish of the day offer – **gf**

Dessert selection (Please choose one)

Tiramisu

Dolce della tradizione italiana with coffee infused savoiardi biscuits, mascarpone & egg cream topped with cacao & chocolate scales – **v**

Pannacotta

Honey and spiced rum panacotta with passionfruit compote and amaretti – **gf option available**

Cheesecake Al Limon

Double baked lemon cheesecake with pistachio and dried fig crumble and mix berry compote – **v**

