

Entrée

Soup of the day served with toasted ciabatta bread **mp**
(please see menu board)

Tasmanian pacific oysters freshly shucked
Natural with chilli aioli **GF 1/2 Dozen \$8.20 1 Dozen \$16.30**

or

Gratinated with a tomato and chipotle sauce topped with
fresh breadcrumbs and raclette cheese
GF without breadcrumbs 1/2 Dozen \$9.20 Dozen \$17.80

Salad of shredded confit duck, hass avocado, slithered almonds, crisp pear,
mint, camembert, baby rocket & fennel, verjuice dressing
\$8.40

Domani's caesar salad, baby cos & rocket lettuce, asparagus, garlic crouton,
crisp bacon, soft boiled egg, baby capers, anchovies and shaved grana padano
Entrée \$6.90 Main \$9.90

Other Options:

* honey mustard chicken breast **Entrée \$8.90 Main \$12.90**

* smoked salmon **Entrée \$9.60 Main \$13.90**

All GF when served without croutons

Seared eye fillet medallions with crispy pancetta, capers, blanched asparagus,
shaved grana padano and aioli
GF \$8.50

Salt and pink pepper calamari with vegetable chips, chilli aioli
GF \$7.80

Seared local ocean king prawns with pumpkin and basil ravioli,
baby spinach and asparagus in a creamy tomato sauce
\$9.90

Tempura and sumac spiced local king prawns, caprese salad, lemon dill mayonnaise
\$9.80

Barramundi and moreton bay sand crab cakes atop romesco sauce
GF \$7.90

Main Vegetarian Options

Forest mushrooms, asparagus and baby rocket risotto finished with truffle oil
GF \$12.90

Pumpkin and basil ravioli, baby spinach and asparagus in a creamy tomato sauce
\$12.30

Baked vegetable ratatouille with grilled haloumi field mushrooms and caprese salad
GF \$13.20

Main

Domani's Signature Dish

Twice roasted crispy skin duck with baked vegetable ratatouille,
honey glazed carrot and turnip, blood plum sauce
GF \$19.00

Main

Slow braised pork belly with celeriac and cannellini bean mash,
sautéed market fresh vegetables and ruby plum sauce
GF \$14.90

Fresh fettuccine with king prawns, scallops, mussels, calamari and fish goujons
in napoli sauce topped with tempura soft shell crab
GF with penne and without crab \$18.30

Chicken breast, three mushroom, asparagus and pinenut risotto,
finished with white truffle oil and shaved grana padano
GF \$14.40

Fillet mignon, grain fed eye fillet wrapped with apple wood smoked bacon
aside root vegetable pommes anna, fresh seasonal greens,
finished with forest mushroom demi-glace (**Available without bacon**)
GF \$18.40

Seared local ocean king prawns with pumpkin and basil ravioli,
baby spinach and asparagus in a creamy tomato sauce
\$18.70

300 gram Grain fed angus sirloin prepared with char-grilled seasonal vegetables,
leek and sweet pea fondue, with tasmanian pepperberry shiraz jus
GF \$17.20

Crispy skin atlantic salmon, vegetable croquette, sautéed spinach
and green beans, finished with lemon veloute
\$16.90

Ocean and earth eye fillet steak, topped with calamari and local prawns,
chat potato, fresh market vegetables, garlic and horseradish cream sauce
\$23.30

Ricotta and baby spinach stuffed crispy skin roasted chicken breast,
baked ratatouille and truffled scented matchstick potatoes
GF \$14.90

Fish of the day **mp**
(please see menu board)

Bread

Same Price Lunch & Dinner

Stone baked garlic pizza bread topped with grana padano
and fresh herbs **\$9.60**

Bruschetta, toasted ciabatta with garlic and herb butter,
marinated roasted vegetables and fetta cheese **\$12.80**

Sides

Same Price Lunch & Dinner

Sautéed market fresh vegetables **GF \$8.60**

Thick cut chips and chilli aioli **\$6.60**

Pommes anna **GF \$8.60**

Caesar salad **\$13.80** (GF without croutons)

Greek salad **\$13.80**

Sweet Endings

Same Price Lunch & Dinner

Turkish delight parfait, with vanilla bean ice cream, dark belgium chocolate ganache, turkish delight pieces, hazelnut praline, raspberry coulis

GF \$14.80

Baked ginger and mango cheesecake with passionfruit coulis and double cream

GF \$13.80

Tiramisu served with a chilled frangelico cappuccino

\$14.60

Couverture chocolate mousse cake with after dinner mint ice cream and fresh strawberries

\$15.80

Dessert special **mp**

(please see menu board)

Cheeses

Same Price Lunch & Dinner

Accompanied by dried fruits, fig jam, lavosh and water crackers
gluten free crackers available

Tasmanian camembert 80 grams **\$12.50**

Mersey valley classic cheddar 80 grams **\$11.50**

Formaggi ballatini gorgonzola 80 grams **\$13.50**

Selection of **Any Two \$21.50 All Three \$32.50**

Kids

Same Price Lunch & Dinner

Chunky chips **\$8.50**

Chicken fettuccini with napoli sauce **\$11.50**

Battered or grilled fish & chips with garden salad **\$11.50**

Calamari with chips & garden salad **\$11.50**

Grilled grain fed angus sirloin steak with roast vegetables & gravy **\$12.50**

Chicken and mushroom risotto **\$12.50**

Pizza of the day **\$12.50**

GST Inclusive