



Anthem of the Seas

DINNER

STARTERS

TUSCAN BEAN & SINGLE ESTATE ITALIAN OLIVE OIL BRUSCHETTA \$7.00
Braised beans & creamy mozzarella on grilled ciabatta, drizzled with stunning single estate Italian olive oil

ARANCINI MARGHERITA \$7.50
Tomato & mozzarella risotto rice balls with arrabbiata sauce & Parmesan

PROSCIUTTO & MELON* \$7.00
With mini buffalo mozzarella & basil pesto

CRISPY SQUID \$7.50
With garlic mayo, lemon & chilli

GIANT GREEN OLIVES \$5.00
With black olive tapenade & crispy music bread

CRAB & AVOCADO BRUSCHETTA \$8.00
Ciabatta, crab & avocado with apple, chilli, mint & lemon

BAKED CHESTNUT MUSHROOMS \$7.50
With smoked mozzarella, thyme & crispy music bread



Planks

CHOOSE A MEAT OR VEGETABLE PLANK

SEASONAL VEGETABLES \$10.00
Sliced, chargrilled & marinated in herby olive oil

OR

CURED MEATS* \$10.00
Fennel salami, pistachio mortadella, prosciutto & schiacciata piccante

Both served on a plank loaded with mozzarella, pecorino & chilli jam, a beautiful selection of pickles & olives, crunchy carrot & beet salad with lemon & mint

MAINS & PASTA

THE JAMIE'S ITALIAN BURGER* \$15.00
Prime chuck & flank steak with smoked mozzarella, mortadella, balsamic onions, tomato, pickles, chillies & funky chips

JAMIE'S ITALIAN SIGNATURE PORCHETTA \$18.00
Slow-cooked pork belly with herbs & garlic, fennel crackling & a watercress salad

LAMB CHOPS SCOTTADITA* \$25.00
Chops grilled under a brick with minty salsa verde, peppery leaves & polenta chips

CHICKEN AL MATTONE \$18.00
Grilled garlic & rosemary chicken with a tomato, olive, chilli & caper sauce

PROSCIUTTO & PEAR SALAD \$16.25
With pecorino, honey, rocket, herbs & toasted pine nuts

BAKED SALMON \$20.00
With lemony ricotta, balsamic-roasted veg & a zesty, crunchy salad

AUBERGINE PARMIGIANA \$15.00
Grilled aubergine layered with Bella Lodi & tomato & basil sauce, served with freshly baked twisted garlic bread

SPAGHETTI VONGOLE \$10.00/\$18.00
Shell-on clams cooked with chilli, garlic, parsley, white wine & olive oil

CRAB SPAGHETTINI \$10.00/\$18.00
With capers, chilli, fennel, parsley, anchovies & lemon

PENNE POMODORO \$8.00/\$14.00
With sweet tomatoes, garlic, basil, mozzarella & herby breadcrumbs
Ask to fire it up with chilli!

WILD MUSHROOM & SMOKED MOZZARELLA RISOTTO \$9.00/\$17.50
Acquerello rice with beautiful wild mushrooms & oozy smoked mozzarella

OUR FAMOUS PRAWN LINGUINE \$10.00/\$18.00
Fried garlicky prawns, fennel, tomatoes, chilli & rocket

PENNE CARBONARA \$8.00/\$14.00
Crispy pancetta, sweet leeks & creamy Parmesan sauce

BAKED LASAGNE \$15.00
Rich beef & pork ragu, red wine & slow-roasted pumpkin

TRUFFLE TAGLIATELLE \$9.00/\$17.50
Fresh foraged black truffles, butter, Parmesan & nutmeg

TAGLIATELLE BOLOGNESE \$8.00/\$14.00
Beef & pork ragu with red wine & Parmesan

MONACHELLE PUTTANESCA \$8.00/\$14.00
Seashell pasta with tomato sauce, capers, chilli, anchovies & olives

OUR PASTA IS MADE FRESH HERE EVERY DAY WITH THE BEST FLOUR & FREE-RANGE EGGS. WE ALSO SERVE IT IN SMALL PORTIONS - IDEAL FOR A STARTER OR A LIGHT MEAL.

Sides

ROCKET & PARMESAN SALAD \$4.00
With radicchio & aged balsamic

SIMPLE GREEN SALAD \$4.00
With lemony yoghurt & herby dressing

POLENTA CHIPS \$4.00
With rosemary salt & Parmesan

FRESH SEASONAL GREENS \$4.00
With lemon, butter & sea salt

CRUNCHY VEG SALAD \$4.00
With mint & yoghurt

FUNKY CHIPS \$4.00
With fresh garlic & parsley

POSH CHIPS \$4.00
With truffle oil & Parmesan



ASK YOUR SERVER ABOUT OUR AWARD-WINNING KIDS' MENU

Always advise your server of any special dietary requirements including intolerances and allergies. Where possible, our trained staff will advise on alternative dishes. We cannot guarantee that any of our dishes are free from allergens. *Consuming raw or undercooked meats, seafood, shellfish, eggs, milk, or poultry may increase your risk of foodborne illness, especially if you have certain medical conditions.