GOLDEN COWRIE
COASTAL ITALIAN

	FJD	
Antipasti & Salads		
Crab meat cannelloni SF, D Cucumber rolls crab meat / avocado mousse / garlic croutons / carrot mayo	42	270
Insalata tricolor P/L, D Baby greens / fresh tomato / parma ham / bocconcini mozarella	44	285
Assortimento di salumi P/L Assorted Italian cold cuts / pickled vegetables / marinated olives	61	395
Assortimento di formaggi D Assorted Italian cheese / crispy focaccia / grapes / dried fried / fruit chutney	52	340
Carpaccio di Tonno Thinly sliced raw tuna / lemon dressing / extra-virgin olive oil / peppercorns / sea salt /Tomato concase / micro greens / balsamic pear	44	285
Homemade Pasta		
Tagliatelle all'aragosta SF, A, D Fresh egg pasta / grill half lobster / cherry tomatoes sauce / basil / light lobster sauce	102	670
"Tortelli al tartufo" V, D Ricotta- filling / truffle cream / parmigiano	46	300
Pappardelle al ragù bianco P/L, D Slow-braised pork / grana padano	42	270
Bomboloti SF, N, D Prawn mousse / garlic butter / pistachio / almond	44	285
Tagliatelle AL Funghi with Tartufo V, D Creamy mushroom / truffle tagliatelle / parmesan.	47	305
Gnocchi V, D Baked gnocchi / tomato sauce / parsley / mozzarella cheese / parmesan cheese	40	260
Pasta & Risotto		
Risotto al fungi & truffle V, D slow-cooked arborio rice / dried shitake mushrooms / white truffle oil	42	270
"Spaghetti all'aglio olio e gamberi" SF, D Spaghetti / prawns / chilli / garlic / evo / lemon zest	44	285
Penne arrabiatta V Tomato sauce, chili, tomato, and basil	40	260
Capelli pollo D Angel hair pasta / chicken with paprika / garlic / chilli / parsley / parmesan	40	260
Spaghetti carbonara D		
Prawns SF,	42	270
Chicken	40	260
MEAT & CHICKEN		
"Tagliata di manzo" B, A, GF Beef Sirloin / Mushrooms sauce / evo oil mash potato / grilled vegetables	72	470
"Guancia di Manzo Wagyu" A Wagyu beef cheek / sweet potatoes / baby carotts / asparagus / barolo wine reduction	68	445
Costine di Maiale al Forno (Oven-Baked Pork Ribs) A Slow-cooked pork ribs / finish with garlic / tomato sauce / red wine / parsley	54	355
"Pollo alla Cacciatora" A Slow-braised chicken with tomatoes / peppers / olives / rosemary / red wine	61	395

Our produce and cuisine is Rooted in Nature, Featuring the finest locally and ethically-sourced ingredients - Signature dish A - Contains alcohol N - Contains nuts GF – Gluten free S – Sesame B - Beef P / L - Pork / Lard SF - Seafood V – Vegetarian V V - Vegan Please be aware that menu items may contain traces of nuts or wheat, as such please let our service team know if you have any dietary requirements or allergies so we can prepare dishes accordingly. Above prices are inclusive of 17.5% government taxes, prices are subject to change due to currency fluctuations.

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SEAFOOD	FJD	
"Filetto di Pesce alla Siciliana" GF, D Long Nose Emperor / olives / capers / oregano / garlic / tomato sauce / asparagus	50	325
"Gamberoni" SF, A, GF, D Grilled prawns / seafood risotto / tomato / asparagus / butter sauce	52	340
"Dentice agli agrumi" SF, A, N, GF, D Pan fried snapper / chili garlic broccolini / fried polenta sphere / orange butter sauce	48	315
"Tonnato" SF, GF, D Yellowfin tuna fillet / tomato / capers / kalamata olives / risotto	48	315

Vegetarians

"Insalata del Contadino" VV, GF Assorted grilled vegetables / parsley pesto	31	205
"Cannelloni" V, GF Quinoa / avocado / carrot Soy mayo / Balsamic Pearl / greens / Crouton	29	190
"Tortelli al tartufo" V Homemade tortellini / truffle cream / homemade ricotta cheese / cream	46	300
"Risotto Primavera" VV Arborio Rice / Asparagus / Mushroom / Saffron	37	240
"Gnocchi Sorrentina" V Homemade potato gnocchi / napolitana sauce / mozzarella / Basil pesto	40	260
"Penne Arrabiatta" VV Tomato / Olive / Chili / Garlic / Capsicum	40	260
"Sweet Potato Steak" VV Seasonal Grill Vegetables / Pesto / fried polenta sphere	40	260
Tagliatelle Funghi e Tartufo V Creamy mushroom / truffle tagliatelle / parmesan	47	315
Risotto al fungi & truffle V Slow-cooked arborio rice / dried shitake mushrooms / white truffle oil	42	305

Sides

Roast potato VV, GF	19	120
Roasted tomato VV, GF	19	120
Garlic butter mixed vegetables GF, V, D	13	80
Garlic bread V, D		

Dessert

Tiramisù classico D Espresso-soaked savoiardi, mascarpone cream, cocoa	29	190
Panna cotta alla vaniglia D Vanilla panna cotta, seasonal berry compote, chocolate cigar	29	190
Torta al limone D Lemon almond cake, citrus butter cream, fresh fruits	29	190
Cannoli Siciliani N, D Ricotta cheese whipped, Pistachio, Mints, Vanilla Ice Cream	29	190

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