

# Karratha

INTERNATIONAL HOTEL

## LUNCH AND DINNER MENU

### BREAD AND STARTERS

Bruschetta of Vine Ripened Tomato, Basil, Red Onion, Aged Balsamic	17
Bruschetta of Charred Capsicum, Roasted Onion, Foir Di Latte, Capers, Pomegranate molasses	17
Forest Mushroom Arancini, Grano Padano, House made Hazelnut Pesto	17
Parmesan Rosemary & garlic Fondue Flatbread	16
Sopressa, Preserved Chili & thyme Arancini, Smoked Almond Aioli	16

### PASTA

Home-made Ricotta Gnocchi Confit fennel, Marinated Artichoke, Butternut Pumpkin, Olive Dust	26
Traditional Spaghetti Bolognese, Parmegiano Reggiano	22
Orecchiette with Vine Ripened Tomato, Parsley, Onion, Garlic, Extra Virgin Olive Oil	22
Fettuccine Carbonara, Fennel Infused	
House Smoked Bacon, Reggiano, Chive Infused Olive Oil	27
Smoked Chicken Breast Carnaroli Risotto, Pancetta, Asparagus, Peas Saffron, Semi-Dried Tomato	29
Pappardelle, Ragu of Slow Cooked Beef, Grano Padano,	25
Tiger Prawn Linguine, Basil Pesto, Lemon, Rucola, Reggiano	31

### FROM THE GRILL (Individual/Family Size)

Tuscan Style Roasted Chicken, Piperade Vegetables (Family sized meal)	34/55
Slow Braised Lamb Shoulder, Red Wine and Rosemary Reduction (Family sized meal)	35/58
Tender Pure Black Veal Fillet wrapped with Charred Eggplant, Prosciutto, Semi-dried Tomato and Goats Curd (Family sized meal)	38/60

## WE'RE MARRIED TO THE MOZARELLA!!

### CLASSICS

300G Pure Black Rib Fillet, Potato Pave, Broccolini, Red Wine Jus	36
Steakburger, Fries, Aioli	24
Beer Battered Cod, Salad, Fries	29
Buffalo Wings	25

### SIDES

Crispy Twice Cooked Royal Blue Potato, Preserved Lemon, Pancetta, Capers, Parsley, Olive Oil	16
Steamed Green Beans, Roasted Brussel Sprouts, Broccoli Finished with Fennel Herb Butter	16
Spiced Roasted Cauliflower, Almond Gazpacho, Pomegranate, Fresh Sage	15

### SALADS

Vine Ripened Tomato, Basil, Fried Capers, Roasted Red Onion, Balsamic Glaze	22
Witlof, Radicchio, Rucola, Onion, Shaved Fennel and Toasted Pepitas, Mustard Dressing	21
Roasted Butternut Pumpkin, Roasted Capsicum, Pine Nuts, Semi-dried Tomato, Goats Curd, Vincotto	20

### PIZZA

#### La Rossa

Prosciutto, Anchovies, Rucola, Reggiano	23
Margarita, Tomato, Foir Di Latte	19
Italian Sausage, Pepperoni, Bacon, Chicken, Mozzarella	20

#### La Bianca

Wild Mushroom, Sage, Italian Sausage, Foir Di Latte, Spinach	22
Rosemary Baked Potato, Caramelised Onion, Reggiano, Balsamic Glaze	18

### DESSERTS

Tiramisu	16
Flourless Chocolate Cake	16
Toasted Almond Panna Cotta	16