

# NONNA'S NIGHT

Shelly's  
Sunset Session



Friday  
29th May  
4.30 - 8.00PM

---

## STARTERS

<b>Bruschetta (V)</b> with tomato, garlic & basil	12
<b>Arranchini with Napoli sauce (V)(GF)</b>	15
<b>Antipasti board for 2 (GF)(V available)</b> Grapes, salami, Prosciutto, Fontina & gorgonzola cheese, olives, artichoke hearts, roasted vegetables, tomato tapenade, Lavosh crackers and sourdough bread	25

## MAINS

<b>Tagliatelle bolognaise</b> <i>fresh</i> tagliatelle with traditional bolognaise sauce & parmesan	30
<b>Spinach and ricotta lasagna (V)</b> baked lasagna with layers of spinach, ricotta, sauteed onion & garlic, Napoli sauce & mozzarella	25
<b>Fritto misto (V)</b> Prawn, calamari, barramundi, artichokes, carrots and zucchini in a light batter with lemon	40
<b>Steak Tagliata</b> Rump steak with rocket & parmesan with garlic sauteed potatoes	34

V-Vegetarian, VE-Vegan, GF-Gluten Free, DF-Dairy Free, N-Contains Nuts

NO split bills, ONE payment per table please.  
1.1% surcharge on all card payments EXCEPT 2.5% on AMEX.  
10% surcharge applies on Sunday and 15% on public holidays.

If you have any dietary requirements don't hesitate to let your server know

# NONNA'S NIGHT

Shelly's  
Sunset Session



Friday  
29th May  
4.30 - 8.00PM

---

## SIDES

<b>Focaccia rolls with olive oil &amp; balsamic (V)</b>	10
<b>Rocket, pear &amp; parmesan salad (V)(GF)</b>	8
<b>Broccolini with pine nuts, lemon, garlic &amp; chilli (V)(GF)</b>	12

## DESSERT

<b>Tiramisu trolley (V)</b>	15
<b>Limoncello pannacotta with citrus salad (V)</b>	15

V-Vegetarian, VE-Vegan, GF-Gluten Free, DF-Dairy Free, N-Contains Nuts

NO split bills, ONE payment per table please.  
1.1% surcharge on all card payments EXCEPT 2.5% on AMEX.  
10% surcharge applies on Sunday and 15% on public holidays.

If you have any dietary requirements don't hesitate to let your server know