

Cichetti

2 courses \$98 | 3 courses \$120

PANE

Rosemary & Sea Salt Focaccia

Balsamic, olive oil

PRIMI | SELECTION FOR COURSE 1

Caprese

Heirloom tomato, olive oil, white balsamic, pesto, pinenuts, bocconcini (v, n, ng)

Crudo

Market fish, smoked tomato, trout roe, buttermilk, parsley oil (v, ng)

Carne di Cervo

Poached venison, tuna tonnato sauce, juniper and red currant jam, spiced Nduja oil, lilliput capers (ng)

Gamberoni All'aglio

Grilled Exmouth tiger prawns, chilli, fried garlic, burnt butter, gremolata (ng)

Prosciutto di San Daniele

Buffalo mozzarella, rocket, walnut, balsamic fig (ng, n)

Ricotta Fritti

Ricotta & zucchini fritters, pickled Chioggia, orange, eggplant pesto, mint, pecorino (v, n)

PASTA E RISO | SELECTION FOR COURSE 2

Tortellini

Pearl meat & prawn tortellini, lemon butter, fennel, dill, chilli, radish

Risotto ai Funghi

Mushroom, gorgonzola, Tuscan cabbage, Jerusalem artichokes, witlof, chestnuts (v, n)

Frutti di Mare

Fregola, baby squid, prawn, reef fish, WA cray tails, chilli, white wine, pomodoro

Bolognese di Capra

Cashmere goat mince, braised shoulder ragu, house pomodoro sauce, Marsala, basil, spaghetti, Parmigiano Reggiano

Anatra Arrosto

Roast duck breast, saffron pears, fusilli, duck leg ragu, Sangiovese reduction, Parmigiano Reggiano

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SECONDI | SELECTION FOR COURSE 2

Cichetti Signature Bistecca alla Fiorentina for 2

1000g Margaret River chargrilled T-bone, anchovy & chilli butter, rocket pesto, Sangiovese jus, green beans (n, ng)

Pesce

Catch of the day, puttanesca sugo, anchovy, capers, fennel (ng)

Pork Cotoletta

Crumbed pork cutlet, cabbage & apple salad, pickled walnut, smashed broad bean & olive salsa (n)

DOLCI | SELECTION FOR COURSE 3

Tortino al Cioccolato

Soft centered chocolate cake, vanilla gelato

Tiramisu

Mascarpone, sponge fingers, pistachio, orange(n)

Gelato

Selection of three scoops of gelato

ng (no added gluten) | n (contains nuts) | v (vegetarian)

Whilst our kitchen team endeavour to accommodate requests for special meals for guests who have food allergies or intolerances, we cannot guarantee completely allergy-free meals. This is due to the potential of trace allergens in the working environment & supplied ingredients.

Cable Beach Club is a cashless Resort. Payments can be made by EFTPOS or credit card. Credit card payments attract a 1.5%-2.75% surcharge. Please note, a surcharge of 15% will be applied on public holidays.