



Entrée / Tapas

HOUSE BAKED STONE MILLED BREAD

Served with olive butter

\$9

ARANCINI (V)

Porcini mushroom & parmesan risotto balls. Served with roasted garlic aioli & truffle oil

\$18

ANTIPASTI BOARD FOR 2

A selection of cured meats, olives, buffalo mozzarella, arancini, nduja, roasted chickpeas, house baked bread

\$33

OLIVES (VE –GF)

Selection of marinated olives

\$7

CALAMARI FRITTI (GF)

Chilli & basil salted baby squid served with roasted tomato mayonnaise & lemon

\$19

GARLIC & ROSEMARY PIZZA CRUST (V – VE)

Served with basil pesto, romesco, balsamic & olive oil

\$16

EGGPLANT CHIPS (V – VE)

Crispy eggplant chips finished with tomato sugo & parmesan

\$16

CRISPY ZUCCHINI FLOWERS (V)

Filled with ricotta, spinach, lemon, pine nuts finished with romesco

\$19

POLPETTE (GF)

Italian meatballs baked with cherry tomatoes spicy Sicilian tomato sauce & ciabatta

\$17

TOMATO BRUSCHETTA (V)

Slow roasted vine tomato's, ricotta, basil, extra virgin olive oil & balsamic

\$15

CHAR GRILLED QUAIL (GF)

Beetroot, Gorgonzola, compressed apple, pine nuts & soaked sultanas

\$22

GRILLED YAMBA KING PRAWNS (GF)

Chilli, garlic & lemon

\$27

LOADED FRIES (V)

Topped with pecorino, truffle & roasted garlic aioli

\$10

VE – Vegan V – Vegetarian GF – Gluten Free



Pasta

Entree \$23 Mains \$28

Gluten Free Pasta \$4

Our pasta is made with 100% Australian Durum Wheat & Free Range eggs

VEAL RAGU

Tagliatelle, slow roasted veal shoulder served with tomato sugo

POTATO GNOCCHI

House made gnocchi, wild mushrooms, sage, baby peas & Italian sausage

SPAGHETTINI CARBONARA

Crispy spec, parmesan, black pepper free range egg & black truffle

ROASTED BEETROOT & RICOTTA RAVIOLI (V)

Ravioli, sage, walnuts, spinach & chilli

Larger

FILETTO DI SCOTCH WAGYU

Sous vide 300gram Wagyu Scotch Fillet 4+ marble

Pan roasted eshallots, confit garlic, jus, salsa verde & leafy greens

\$35

SALMONE

Salmon fillet, charred broccolini, pickled eshallots, almonds & finished with roasted pepper emulsion

\$32

VITELLO FUNGI

Pan roast veal medallions, wild mushrooms & sweet marsala jus

\$34

PAN ROASTED CHICKEN BREAST

Infused with truffle, potato puree, broccolini, cherry tomatoes, oyster mushrooms & jus

\$30

PRAWN & BRAISED FENNEL RISOTTO

King prawns, braised fennel finished with pepper mascarpone

\$28

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Salads

RUCOLA (V - VE – GF)

Rocket, apple, parmesan, walnuts, sticky balsamic & extra virgin olive oil
\$16

ZUCCA ARROSTO (V - VE GF)

Roasted pumpkin, rocket, radicchio, buffalo mozzarella, roasted macadamia, citrus dressing
\$17

CAPRESE (V - GF)

Heirloom tomato, burrata, basil, olive oil, white balsamic & sea salt
\$18

PANZANELLA (V – VE)

Roasted ciabatta, heirloom tomatoes, cucumber, roasted peppers, spanish onions, basil & olives finished with olive oil
\$16

Sides

\$8 each

PATATA (V - VE – GF)

Roasted potatoes & caramelised onions

BROCCOLINI (V - VE – GF)

Pickled shallots, almonds Parmesan & lemon infused olive oil

PISELLI (V – GF)

Baby peas, mint, lemon & ricotta

PATATINE FRITTE (V)

Fries served with roasted garlic aioli

CAULIFLOWER AL FORNO (V)

Baked cauliflower gratin

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