



# 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

### BLACK ANGUS CONTROFILETTO

Sous vide Black Angus 5+ marble

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

\$32

### SALMONE

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

\$31

### VITELLO FUNGI

Pan roast veal medallions, wild mushrooms & sweet marsala jus

\$32

### PAN ROASTED CHICKEN BREAST

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

\$29

### 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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