



TAKEAWAY MENU



Entrees/Tapas

ARANCINI (V)	\$18
Porcini mushroom & parmesan risotto balls Served with roasted garlic aioli & truffle oil	
OLIVES (VE –GF)	\$7
Selection of marinated olives	
CALAMARI FRITTI (GF)	\$19
Chilli & basil salted baby squid served with roasted tomato mayonnaise & lemon	
GARLIC & ROSEMARY PIZZA CRUST (V – VE)	\$16
Served with basil, pesto, romesco, balsamic & olive oil	
CRISPY ZUCCHINI FLOWERS (V)	\$19
Filled with ricotta, spinach, lemon, pine nuts finished with romesco	
POLPETTE (GF)	\$17
Italian meat balls baked with cherry tomatoes, spicy sicilian tomato sauce & ciabatta	
CHAR GRILLED QUAIL (GF)	\$22
Beetroot, gorgonzola, compressed apple, pine nuts, soaked sultanas	

Pizza

We use 100% wheat whole grain stone milled. Naturally risen for 24 hours. 100% Hand stretched. Add Gluten free base \$4.5 and/or Vegan cheese \$4

MARGHERITA (V)	\$20
Tomato, basil, buffalo mozzarella, extra virgin olive oil	
PROSCIUTTO	\$24
Tomato, mozzarella, prosciutto, rocket, shaved parmesan, olive oil	
CAPRICCIOSA	\$23
tomato, Ham, mushroom, mozzarella, tomato, artichokes, olives	
FUNGI (V)	\$24
Marscapone, black truffle, wild mushrooms, thyme, mozzarella and truffle oil.	
ZUCCA (V)	\$24
Tomato, Mozzarella, roasted pumpkin, pine nuts, feta, rocket & radicchio	
SOPRESSA	\$23
Tomato, hot Salami, heirloom tomatoes mozzarella, olives	
VERDURE (V)	\$23
Tomato, Roasted pumpkin, eggplant, zucchini, artichoke, wood fired peppers, roasted balsamic onions mozzarella & rocket pesto	
PATATE	\$23
Marscapone, rosemary Potatoes, Italian sausage, mozzarella radicchio	
RUSTICA	\$26
Tomato, soppressata, Calabrese, prosciutto mozzarella, truffle oil & Parmesan & rocket	
QUATTRO FORMAGGI (V)	\$23
Gorgonzola, mozzarella, Pecorino, ricotta	
AGNELLO COTTO LENTAMENTE	\$25
12 hour slow cooked lamb, tomato, roasted peppers, eggplant, rocket & buffalo mozzarella	
THE DART & FEATHER	\$22
Tomato, smoked ham, sweet pineapple, mozzarella	

Pasta all \$20

Our pasta is made with 100% Australian Durum Wheat & Free Range egg. Add Gluten free pasta \$4

VEAL RAGU
Tagliatelle, slow roasted veal shoulder served with tomato sugo
POTATO GNOCCHI
House made gnocchi, wild mushrooms, sage, baby peas & italian sausage
PRAWN & BRAISED FENNEL RISOTTO
King prawns, braised fennel finished with pepper marscapone
SPAGHETTINI CABANARRA
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	\$35
Sous vide 300gram Wagyu Scotch Fillet 4+ marble Pan roasted eshallots, confit garlic, jus, salsa verde & leafy greens	
SALMONE	\$31
Salmon fillet, charred broccolini, pickled eshallots, almonds & finish with roasted pepper emulsion	
VITELLO FUNGI	\$30
Pan roast Veal medallions, wild mushrooms, sweet marsala jus	
PAN ROASTED CHICKEN BREAST	\$29
Infused with truffle, potato purée, broccolini, cherry tomatoes, oyster mushrooms & jus	

Salads

RUCOLA (V - VE – GF)	\$16
Rocket, apple, parmesan, walnuts, sticky balsamic & extra virgin olive oil	
ZUCCA ARROSTO (V - VE GF)	\$17
Roasted pumpkin, rocket, radicchio, buffalo mozzarella, roasted macadamia & citrus dressing	
CAPRESE (V – GF)	\$18
Heirloom tomato, burrata, basil, olive oil, white balsamic & sea salt	
PANZANELLA (V – VE)	\$16
Roasted ciabatta, heirloom tomatoes, cucumber, roasted peppers, spanish onions, basil & olives finished with olive oil	

Sides \$8

PATATA (V - VE – GF)
Roasted potatoes & caramelised onions
BROCCOLINI (V - VE – GF)
Pickled eshallots, almonds, parmesan & lemon infused olive oil
PISELLI (V – GF)
Baby peas, mint, lemon & ricotta
PATATINE FRITTE (V – GF)
Fries served with roasted garlic aioli
VE – Vegan V – Vegetarian GF – Gluten Free