PUFFY BREAD

Our signature freshly baked puffy bread

SEA SALT & EXTRA VIRGIN OLIVE OIL 15
GARLIC & ROSEMARY OIL 16
WHIPPED RICOTTA & 'NDUJA 19

TO SHARE

ANTIPASTI BOARD 39
Two cheeses, meats, flat bread & grissini - please see blackboard for our current selection!

STARTERS

NATURAL OYSTERS (Australian) 7.5ea
Classic mignonette & lemon

KILPATRICK OYSTERS (Australian) 8.5ea
Smoky bacon, Worcestershire & Tabasco

GAMBERONI ALLA GRIGLIA (Australian) 29
Grilled Australian king prawns tossed in extra virgin olive oil, garlic & fresh chilli

INSALATA CAPRESE 25
Heirloom tomatoes, buffalo mozzarella & fresh basil,
finished with first-press olive oil & lemon juice

ARANCINI 20
Crumbed & fried arborio rice balls, filled with sweet peas,
mint & molten provolone, served with a Sicilian aioli

MARINATED OLIVES 15
A selection of marinated Italian olives served with house-made grissini

POLPETTE AL SUGO 21
Slow-cooked pork & veal meatballs in a rich tomato & basil sugo,
served with charred focaccia & grated parmigiano

CALAMARI FRITTI (Imported) 24
Crispy fried calamari with fresh lemon & a vibrant blood orange chilli mayonnaise

ANCHOVY TOAST (Australian) 23
South Australian white anchovies on toasted focaccia with herbed ricotta,
cucumber & candied lemon

INSALATA DI POLPO (Australian) 27
Braised octopus salad, potato, onion, capsicum & beans with a lemon parsley dressing

CRISPY LASAGNA BITES 24
Golden fried crumbed house-made beef lasagna bites with salsa rosa

SHOESTRING FRIES 14
With aioli

CLASSICS

STEAK FRITES 44
250g Black Angus sirloin steak, shoestring fries & herb butter

250G STOCKYARD SIRLOIN STEAK MB2+ 52
Grain-fed sirloin, rosemary chat potatoes, grilled seasonal vegetables & peppercorn sauce

CHICKEN SCHNITZEL 30
Crumbed chicken breast, shoestring fries, house salad & gravy

FISH & CHIPS (Imported) 30
Crispy battered fish with shoestring fries, house salad, lemon & tartare

BARRAMUNDI (Australian) 48
Grilled Queensland barramundi fillet with blistered cherry tomatoes, olives, capers & lemon

CHEESEBURGER 30
Beef patty, lettuce, tomato, pickles, cheese, on a milk bun with shoestring fries

CAESAR SALAD (Imported) 28
Cos lettuce, croutons, bacon, anchovies & house-made dressing
Add grilled chicken +8 Add grilled prawns +9 (Imported)

PASTA

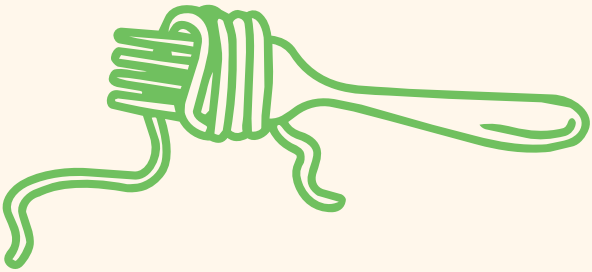
TOMATO VODKA FUSILLI 35
Creamy, spicy tomato & vodka sauce with fusilli pasta

FETTUCCINE CARBONARA 38
Fettuccine with crisp speck, cream, parmesan & fresh parsley

LAMB RAGÙ PAPPARDELLE 43
Flat ribbon pasta with a rich, slow-cooked lamb & tomato ragù

FOUR CHEESE GNOCCHI 38
Caramelised house-made gnocchi with four cheese sauce & spinach

Swap to gluten free penne +4 • Excludes gnocchi
Add grilled chicken +8 Add grilled prawns +9 (Imported)



PIZZA

MARGHERITA 25
San Marzano tomato base, buffalo mozzarella, fresh basil & extra virgin olive oil

POLLO 29
Slow-cooked chicken, smoky BBQ sauce, mozzarella, mushrooms, capsicum & onions

GAMBERI (Imported) 31
Grilled prawns, San Marzano tomato base, garlic, chilli,
mozzarella & fresh rocket with a squeeze of lemon

QUATTRO STAGIONI 28
San Marzano tomato base, fior di latte, ham, speck, mushrooms, olives & artichokes

SALUMI 29
San Marzano tomato base, fior di latte, mild salami,
hot salami, ham, Italian sausage & fresh basil

LA PRIMAVERA 28
Carrot pizza with ricotta, sunflower seed, burnt chilli honey, zucchini & rosemary

PATATE E AGNELLO 31
Roman-style pizza topped with slow-braised lamb, sliced potatoes,
fresh rosemary, sea salt & parmesan

Swap to gluten free base +4

DESSERT

TIRAMISÙ 16
Our classic Italian favourite - layers of coffee-soaked sponge fingers
& velvety mascarpone cream

GELATO 16
Two scoops · Choice of salted caramel, blood orange, vanilla bean, chocolate or hazelnut
Add extra scoop +6

CRÈME BRÛLÉE 16
A silky orange-infused crème brûlée with a crisp, caramelised sugar crust

LEMON & RICOTTA CANNOLI 16
Cannoli stuffed with whipped lemon ricotta, served with
a mandarin dipping sauce, pistachio & bitter chocolate

DIETARY REQUESTS

We kindly request patrons with food allergies or other dietary requirements to please inform their waitstaff prior to ordering. The kitchen takes their best effort to accommodate your dietary needs, however we cannot be held responsible for traces of allergens as all meals are prepared in the same kitchen.

10% SURCHARGE ON SUNDAYS • 15% SURCHARGE ON PUBLIC HOLIDAYS