PANE • PUFFY BREAD

Our signature freshly baked puffy bread

SEA SALT & EXTRA VIRGIN OLIVE OIL 15

GARLIC & ROSEMARY OIL 16

WHIPPED RICOTTA & 'NDUJA 19

ANTIPASTI • STARTERS

NATURAL OYSTERS (Australian) 7.5ea
Freshly shucked Australian oysters with a classic mignonette & lemon

KILPATRICK OYSTERS (Australian) 8.5ea
Australian oysters with crispy pancetta & Worcestershire-herb kilpatrick sauce

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

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

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

PRIMI • PASTA & GNOCCHI

LOBSTER FUSILLI ALLA VODKA (Imported) 50
Fusilli pasta with lobster in a creamy, spicy tomato & vodka sauce
Swap to gluten free penne + 4

FETTUCCINE CARBONARA 38
Fettuccine with crisp speck, cream, parmesan & fresh parsley
Swap to gluten free penne + 4

PAPPARDELLE AL RAGÙ D'AGNELLO 43
Flat ribbon pasta with a rich, slow-cooked lamb & tomato ragù
Swap to gluten free penne + 4

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

SECONDI • MAINS

FILETTO DI BARRAMUNDI (Australian) **48**
Grilled Queensland Barramundi fillet with blistered cherry tomatoes, olives, capers & lemon

SCALOPPINE DI VITELLO **46**
Crumbed veal scaloppine, grated parmesan, lemon, fried capers,
with a fresh fennel, orange & rocket salad

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

200G BLACK ANGUS EYE FILLET **59**
150-day grain-fed eye fillet, pumpkin mousseline, rosemary chat potatoes & rich red wine jus

CONTORNI • SIDES

CRISPY-FRIED CHAT POTATOES **14**
Seasoned with rosemary salt

ROAST MEDITERRANEAN VEGETABLES **13**

ROCKET, PEAR & PARMESAN SALAD **15**
With a light dressing

BROCCOLINI (Imported) **16**
Charred broccolini with almonds & anchovy butter

DOLCI • DESSERTS

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

HOUSE GELATO **16**
Your choice of two scoops. Select from:
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

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

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.