

# PANE • PUFFY BREAD

Our signature freshly baked puffy bread

**SEA SALT & EXTRA VIRGIN OLIVE OIL**

**14**

**GARLIC & ROSEMARY OIL**

**15**

**WHIPPED RICOTTA & 'NDUJA**

**18**

# ANTIPASTI • STARTERS

**NATURAL OYSTERS** (Australian)

**7ea**

Freshly shucked Australian oysters with a classic mignonette & lemon

**KILPATRICK OYSTERS** (Australian)

**8ea**

Australian oysters with crispy pancetta & Worcestershire-herb kilpatrick sauce

**GAMBERONI ALLA GRIGLIA** (Australian)

**28**

Grilled Australian king prawns tossed in extra virgin olive oil, garlic & fresh chilli

**INSALATA CAPRESE**

**24**

Heinloom tomatoes, buffalo mozzarella & fresh basil, finished with first-press olive oil & lemon juice

**ARANCINI**

**18**

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

**MARINATED OLIVES**

**13**

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

**POLPETTE AL SUGO**

**19**

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

**CALAMARI FRITTI** (Imported)

**23**

Crispy fried calamari with fresh lemon & a vibrant blood orange chilli mayonnaise

**CRISPY LASAGNA BITES**

**23**

Golden fried crumbed house-made beef lasagna bites with salsa rosa

# PRIMI • PASTA & GNOCCHI

**LOBSTER FUSILLI ALLA VODKA** (Imported)

**49**

Fusilli pasta with lobster in a creamy, spicy tomato & vodka sauce

**Swap to gluten free penne + 4**

**FETTUCCHINE CARBONARA**

**34**

Fettuccine with crisp speck, cream, parmesan & fresh parsley

**Swap to gluten free penne + 4**

**PAPPARDELLE AL RAGÙ D'AGNELLO**

**42**

Flat ribbon pasta with a rich, slow-cooked lamb & tomato ragù

**Swap to gluten free penne + 4**

**GNOCCHI AI FUNGHI**

**36**

Sautéed potato gnocchi with gourmet mushrooms, garlic, lemon, parmesan & truffle oil

**LASAGNA CON VERDURE FRITTE**

**36**

Pan-seared layers of pasta, mushrooms, pine nuts & kale, on a base of house-made Napolitana sauce & pulled mozzarella

## SECONDI • MAINS

|                                                                                                           |           |
|-----------------------------------------------------------------------------------------------------------|-----------|
| <b>FILETTO DI BARRAMUNDI</b> (Australian)                                                                 | <b>44</b> |
| Grilled Queensland Barramundi fillet with blistered cherry tomatoes, olives, capers & lemon               |           |
| <b>SCALOPPINE DI VITELLO</b>                                                                              | <b>45</b> |
| Crumbed veal scaloppine, grated parmesan, lemon, fried capers, with a fresh fennel, orange & rocket salad |           |
| <b>250G STOCKYARD SIRLOIN STEAK MB2+</b>                                                                  | <b>52</b> |
| Grain-fed sirloin, rosemary chat potatoes, grilled seasonal vegetables & peppercorn sauce                 |           |
| <b>200G BLACK ANGUS EYE FILLET</b>                                                                        | <b>59</b> |
| 150-day grain-fed eye fillet, pumpkin mousseline, rosemary chat potatoes & rich red wine jus              |           |

## CONTORNI • SIDES

|                                          |           |
|------------------------------------------|-----------|
| <b>CRISPY-FRIED CHAT POTATOES</b>        | <b>12</b> |
| Seasoned with rosemary salt              |           |
| <b>ROAST MEDITERRANEAN VEGETABLES</b>    | <b>13</b> |
| <b>ROCKET, PEAR &amp; PARMESAN SALAD</b> | <b>14</b> |
| With a light dressing                    |           |
| <b>SAUTÉED MUSHROOMS</b>                 | <b>14</b> |
| With garlic & rosemary                   |           |

## DOLCI • DESSERTS

|                                                                                                                                            |           |
|--------------------------------------------------------------------------------------------------------------------------------------------|-----------|
| <b>TIRAMISÙ</b>                                                                                                                            | <b>16</b> |
| Our classic Italian favourite - layers of coffee-soaked sponge fingers & velvety mascarpone cream                                          |           |
| <b>HOUSE GELATO</b>                                                                                                                        | <b>16</b> |
| Your choice of two scoops. Select from:<br>salted caramel, blood orange, vanilla bean, chocolate, or hazelnut<br><b>Add extra scoop +6</b> |           |
| <b>CRÈME BRÛLÉE</b>                                                                                                                        | <b>16</b> |
| A silky orange-infused crème brûlée with a crisp, caramelised sugar crust                                                                  |           |
| <b>COPPA GRANDE - Perfect To Share!</b>                                                                                                    | <b>35</b> |
| A grand tasting platter featuring all five flavours of our house gelato, served with strawberry coulis & fresh seasonal fruit              |           |

**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.