



Inizio

OLIVE MISTE	10
Crunchy Pane Di Casa served with Mixed Olives and Tomato Relish (V, DF & VG)	
BRUSCHETTA DI PESCHE	14
Pane Di Casa topped with Fresh Burrata Cream, Prosciutto Di Parma and Sweet Sous Vide Peaches (V on Request)	
ARANCINI AL RAGÙ	16
Traditional Beef Ragù Arancini served with Tomato Relish and Parmesan Cheese	

Antipasto

INSALATA DI MELONE	19
Compressed Rockmelon, Prosciutto Di Parma and Traditional Bufala Cheese dressed with Lemon and Herb Oil (V on Request)	
FIORI DI ZUCCA	25
Mibrasa-cooked Zucchini Flowers filled with Ricotta Cheese served on a Butter and Basil Caponata, topped with Classic Basil Pesto (V on Request)	
FRITTO MISTO	30
Lightly Floured and Salted Calamari, Scallops, Soft Shell Crab and King Prawn served with Crispy Parsley and Lemon Mayonnaise (V, Df)	
ANTIPASTO CLASSICO	34
Classic Antipasto with Prosciutto Di Parma, Selection of Cold Meats, Brie Cheese, Blue Cheese and Toasted Pane Di Casa (DF & GF on Request)	



Primi

PENNE ARRABBIATA	24
Penne Rigate with a Basil, Chilli and Napoletana Reduction, infused Chilli Oil, and Half Burrata (V, VG, DF & GF on Request)	
GNOCCHI ALLA GENOVESE	26
In-House Made Gnocchi served with a Rocket and Basil Pesto, Toasted Walnuts and Parmesan Cheese (V)	
CASARECCE CON SPEZZATINO	32
Casarecce Pasta with a White Wine and buttered Lamb Spezzatino, Herb Oil and Parmesan Cheese (GF & DF on Request)	
MEZZELUNE AL MAIALE	34
Fresh Mezzelune Pasta filled with slow-cooked Pork Scotch Fillet in a charred Capsicum Sugo, topped with Crispy Pancetta, Chilli Oil and Parmesan Foam (DF on Request)	
FETTUCCHINE ALLA MARINARA	38
Fresh Fettuccine in a Fish Ragù served with New Zealand Black Mussels, Cherry Tomatoes and a Mibrasa Grilled King Prawn (V, DF)	

Secondi

FRITELLE DI LENTICCHIE	26
Potato and Lentils Fritters served with an Oil and Basil Caponata, Sweet Carrot Puree, Crispy Eggplant and Tomato Relish (V, VG, GF on Request)	
PESCE DEL GIORNO	
Ask Our Friendly Staff for Details on our Fish of the Day	
POLLO ALLA DIAVOLA	43
Chilli, Parsley and Garlic-Marinaded Half Chicken Sous Vide, finished on the mibrasa served with a Lime and Capsicum Puree, Cherry Tomato Salad and Burrata Cream (GF, DF on Request)	



Secondi cont...

ANATRA AFFUMICATA

46

Manny's Classic Smoked Duck served with a Potato Rosti, Plum Puree, Orange Reduction and Pickled Cherries (GF, DF)

AGNELLO IN CROSTA

49

Sous Vide Lamb Backstrap with Baby Spinach and Dried Apricots encrusted in a flaky Puff Pastry served with Sugar Snap Peas, Dutch Carrots, Apricot Reduction and Jus (DF)

FILETTO DI MANZO

59

200g Black Gully Eye Fillet served with a Beetroot Puree, Baby Spinach, Parsley and Mascarpone stuffed Baby Capsicum, Crispy Mushrooms and Bordelaise Sauce (GF On Request)

Carne Frollata

PETIT EYE FILLET

49

200g Petit Eye Fillet served with Bordelaise Sauce and Charred Lemon (DF, GF)

CONTROFILETTO

89

200g MB8+ Wagyu Striploin served with Bordelaise Sauce and Charred Lemon (DF, GF)

COSTATA DI MANZO FROLLATA

135

750g Black Gully MB4+ 90 Days Dry Aged Op Rib served with Bordelaise Sauce and Charred Lemon (DF, GF)

BISTECCA FIORENTINA FROLLATA

150

1kg Black Gully MB4+ 90 Days Dry Aged Bistecca Fiorentina served with Bordelaise Sauce and Charred Lemon (DF, GF)



Contorni

PANE DI CASA	9
Toasted Pane Di Casa served with Pepe Saya Cultured Butter (GF, V)	
VERDURA ARROSTO	12
Broccolini and Beans cooked in the Mibrasa and dressed with a Dijon Vinaigrette (GF, V)	
RUCOLA E PERA	12
Rocket, Pear and Walnut Salad with a Balsamic and Olive Oil Dressing (V)	
PATATE ARROSTO	12
Twice cooked deep fried Chat Potatoes topped with Parmesan (V)	

Kids

FETTUCCHINE WITH PULLED PORK RAGÙ	16
Fresh fettuccine served with slow cooked Pork Ragù topped with Parmesan Cheese (DF on Request)	
PENNE WITH CREAMY CHEESE SAUCE	16
Penne served in a Creamy Cheese Sauce topped with Parmesan Cheese (V)	
CHICKEN SCHNITZEL	18
Crumbed Chicken Breast served with Shoestring Fries and Tomato Sauce (DF)	
KIDS ICE CREAM	9.50
Single scoop of In-House Vanilla Gelato served with Chocolate Sauce or Mixed Berry Compote (GF)	



Dolci

VANILLA GELATO	12
Home-Made Vanilla Gelato (GF, V)	
NUTELLA PROFITEROLE	14
In-House Made Choux Pastry filled with Nutella Custard on a rich Chocolate Sauce topped with Hazelnut Praline Chantilly Cream (V)	
AFFOGATO	14
Vanilla Gelato, Espresso and Liqueur (GF, V)	
CANNOLI	14
Cannoli Filled with Vanilla Custard served with Mixed Berry Compote and Strawberry Whipped Cream (V)	
TIRAMISU	14
Coffee Dipped Savoiardi Biscuits, layered with Mascarpone Cheese and Marsala (V)	
DESSERT OF THE DAY	16
Ask Our Friendly Staff For Our Dessert Special	
CHEESE PLATTER	28
Blue Cheese, Ash Cheddar, Taleggio served with compressed Melon Balls, Strawberries, Condiments and Crackers (GF on Request)	

Digestifs

AMARO AVERNO SICILIANO	12
AMARO MONTENEGRO	12
LIMONCELLO	10
PENFOLDS GRANDFATHER PORT	15