



INIZIO

Pane con Aglio

house-made crispy pane di casa served with a sea salt and garlic compound butter (GF ON REQUEST)

\$10

Bruschetta Classica

house-made pane di casa with cherry tomatoes and basil, topped with goat cheese and a balsamic reduction (DF & GF ON REQUEST)

\$15

Bruschetta Gamberi

house-made crispy pane di casa topped with burrata cream, sous-vide garlic prawns, and pickled chilli (GF ON REQUEST)

\$17

Insalata Gravlax

beetroot salmon gravlax served on a rocket and pea shoot salad with sous-vide yellow peaches, pistachio crumble, topped with a lemon dressing (GF & DF)

\$19

ANTIPASTI

Calamari e Gamberi

lightly floured and fried calamari with prawn tails, served with a side of mayonnaise and a lemon wedge (DF)

\$20

Cozze

black mussels cooked in a chilli and garlic napoletana sauce, served with toasted pane di casa (DF & GF ON REQUEST)

\$25

Burrata

burrata cheese with cherry tomato and basil salad, balsamic dressing, and toasted pane di casa (GF ON REQUEST)

\$26

Antipasto

selection of cold meats, prosciutto di parma, brie cheese, goat cheese, olive tapenade, toasted pane di casa, and condiments (GF ON REQUEST)

\$30

PRIMI

Gnocchi Alla Vodka

potato gnocchi served in a vodka pink sauce, topped with burrata cream and parmigiano reggiano

(GF & DF ON REQUEST)

\$22

Ravioli Alla Zucca

house-made pumpkin ravioli in a burnt butter and sage sauce, topped with pickled beetroot, goat cheese, and pistachio crumb

\$23

Fettuccine Pancetta

house-made beetroot fettuccine with a creamy pancetta and leek sauce, topped with pecorino sardo

(GF ON REQUEST)

\$24

Lasagna

traditional lasagna layered with slow-cooked beef ragù, besciamella sauce, and mozzarella

\$26

Rigatoni Al Manzo

rigatoni served in a slow-cooked beef brisket ragù, topped with olive tapenade and pecorino sardo

(DF & GF ON REQUEST)

\$28

Spaghetti alla Marinara

squid ink spaghetti with house-made marinara sauce, black mussels, pipis, prawn tails, and pickled chilli

(DF & GF ON REQUEST)

\$30

Parpadelle All 'Agnello

house-made pappardelle with slow-cooked lamb shoulder, pork nduja, and charred capsicum ragù, topped with parmigiano reggiano

(DF & GF ON REQUEST)

\$32

OUR MENU CONTAINS ALLERGENS AND IS PREPARED IN A KITCHEN THAT HANDLES NUTS, SHELLFISH AND GLUTEN. WHILST ALL REASONABLE EFFORTS ARE TAKEN TO ACCOMMODATE GUEST DIETARY NEEDS, WE CANNOT GUARANTEE THAT OUR FOOD WILL BE ALLERGEN FREE.

(GF) GLUTEN FREE, (V) VEGETARIAN, (VG) VEGAN, (DF) DAIRY FREE

SECONDI

Zucca

hickory-smoked roast pumpkin served on hummus with a cherry tomato and eschalot salad, garnished with toasted almonds (V, VG, DF & GF) \$26

Maiale

pork scotch fillet crumbed and fried, served with house-made coleslaw, fried smashed potatoes, a lemon wedge, and aioli (DF) \$32

Pollo

chilli and lime marinated chicken supreme, sous vide and finished in the mibrasa, served on a carrot purée with a side of broccolini and beans (GF) \$35

Manzo

300g flank steak served with sautéed broccolini, twice cooked chat potatoes, and beef jus (GF & DF ON REQUEST) \$39

Salmone

dill and milk poached salmon served on a cherry tomato, eschalot and basil salad, topped with garlic compound butter \$44

Agnello

herb-crust ed lamb rump served on a charred capsicum purée with hickory-smoked jap pumpkin, sautéed baby spinach, and creamy burrata (DF ON REQUEST) \$46

Filetto

apple-smoked 250g scotch fillet, reverse-seared and finished in the mibrasa, served on sweet potato purée, topped with salsa verde and walnut crumble (GF) \$48

PLEASE ASK OUR FRIENDLY STAFF FOR OUR WEEKLY FISH SPECIAL

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PIATTI PIU GRANDI

Grigliata

blue swimmer crab in garlic butter, mibrasa cooked king prawns, fried calamari and soft shell crab, served with a side of tartare sauce and a lemon wedge

\$86

Costata

slow-cooked honey and rosemary glazed pork ribs, served with shoestring fries and green beans (GF)

\$98

1kg Fiorentina

house-aged 1kg black gully fiorentina steak, served with charred lemon and jus (GF & DF)

\$120

CONTORNI

Pane

crispy pane di casa served with pepe saye cultured butter

\$9

Patatine

7mm shoestring fries served with a side of tomato sauce
(DF & V ON REQUEST)

\$9

Patate Arrosto

twice cooked chat potatoes served with rosemary salt and parmesan cheese
(DF & V ON REQUEST)

\$9

Rucola E Pera

roquette leaves, pear, parmesan flakes, and walnuts served with a balsamic dressing
(GF, VG & DF ON REQUEST)

\$9

Broccolini

broccolini and green beans sautéed in garlic butter
(GF & DF ON REQUEST)

\$9

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DOLCI

Gelato

house-made vanilla gelato topped with a peach compote (GF) \$9

Sorbetto

house-made blood orange sorbet topped with dark chocolate shards (DF ON REQUEST) \$12

Tiramisu

savoiardi biscuits layered with a mascarpone cream, marsala and espresso \$12

Portuguese Tart

classic portuguese puff pastry filled with vanilla custard, baked and served on a shortcrust crumble with macerated cherries \$14

Banana Split

caramelised cinnamon banana served with vanilla gelato, chantilly cream, chocolate fudge sauce, and toasted almonds (GF) \$14

Dessert Platter

a selection of desserts to share, including tiramisu, portuguese tart, and banana split \$28

KIDS

Rigatoni Napoletana

rigatoni pasta served with tomato passata and basil reduction, topped with parmesan (DF & GF ON REQUEST) \$9

Spaghetti Bolognese

spaghetti with slow cooked beef ragù, topped with parmesan (DF & GF ON REQUEST) \$12

Pork Schnitzel

crumbed pork scotch served with shoestring fries and tomato sauce \$16

Kids Gelato

two scoops of house-made vanilla gelato with dark chocolate shards (GF) \$6