



TO START

Focaccia (GFO & DFO) \$8

House-made rosemary focaccia served with sea salt butter and confit garlic

Bruschetta (GFO & DFO) \$10

House-made focaccia topped with cherry tomato and basil, goats' cheese and balsamic reduction

Funghi (GFO & DFO) \$12

House-made focaccia with provolone, buttered mixed mushrooms and toasted pine nuts

Cannoli \$16

Crispy cannoli shell filled with mortadella and cream cheese mousse, pistachio crumb, served on rocket and parmesan flakes

ENTRÉE

Calamari (I) (DF) \$18

Lightly floured and fried calamari served with mayonnaise and lemon

Sepia (I) (GFO & DFO) \$24

Calamari and prawn tails sautéed in Napoletana sauce with chilli, Kalamata olives and capers, served with focaccia

Burrata (GFO) \$28

Creamy burrata with sautéed seasonal vegetables, balsamic reduction and toasted pine nuts, served with a side of focaccia

Antipasto (GFO) \$32

Prosciutto di Parma, selection of cured meats, brie, goats' cheese, toasted focaccia and house condiments)

(GF) GLUTEN FREE, (V) VEGETARIAN, (VG) VEGAN, (DF) DAIRY FREE (DFO) DAIRY FREE ON REQUEST (GFO) GLUTEN FREE ON REQUEST

OUR MENU CONTAINS ALLERGENS AND IS PREPARED IN A KITCHEN HANDLING NUTS, SHELLFISH & GLUTEN. WE TAKE CARE WITH DIETARY REQUIREMENTS BUT CANNOT GUARANTEE ALLERGEN-FREE MEALS. SEE LAST PAGE FOR FULL ALLERGY MATRIX & NOTICE.

PASTA

Cannelloni	\$24
Cannelloni filled with spinach and ricotta, baked in besciamella and Napoletana sauce, topped with Parmigiano Reggiano	
Pesto (GFO & DFO)	\$26
Orecchiette tossed in house-made basil pesto and cream, topped with Parmigiano Reggiano and toasted pine nuts	
Gnocchi ai Funghi (DFO)	\$27
Potato gnocchi with mixed mushrooms, cream and Parmigiano Reggiano	
Lasagna	\$28
Traditional lasagna layered with besciamella, slow-cooked beef ragù and mozzarella	
Agnolotti di Pollo	\$29
House-made agnolotti filled with chicken and ham, served in emulsified butter and finished with Pecorino Sardo	
Rigatoni al Chorizo (DFO & GFO)	\$30
Rigatoni with spicy pork nduja, chorizo, green olives and burrata cream	
Risotto Marinara (M) (GF)	\$31
Carnaroli rice in house-made marinara sauce with prawn tails and crispy pancetta	
Fettuccine all'Agnello (GFO & DFO)	\$32
House-made fettuccine with slow-cooked lamb shoulder and charred capsicum ragù, topped with Parmigiano Reggiano	

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SOMETHING LIGHT

Broccoli (VG, DF)

\$24

Deep-fried battered broccoli served on a white bean ragù, topped with cranberries, walnuts and pickled red onion

Caesar (GF)

\$24

Charred baby cos with grilled chicken breast, house-made Caesar dressing, parmesan shards and crispy pancetta

Patate (GF)

\$24

Boiled potatoes in a mustard mayonnaise vinaigrette with shallots, crispy pancetta and pickled eggs

MAINS

Pollo

\$28

Thinly sliced chicken scallopine cooked in a butter and mixed mushroom sauce, served with mash and sautéed kale

Capretto (Halal, DF, GFO)

\$30

Slow-cooked goat with sun-dried tomatoes and buttered onion, served with roast potatoes and focaccia

Maiale (GF)

\$32

Pork medallion on burnt apple purée with sweet & sour red cabbage, cranberries and brandy butter sauce

Manzo (DF, GFO)

\$38

300g rump steak served with charred corn, Dutch carrots, twice-cooked potatoes and jus

Snapper (A) (GF, DF)

\$42

Whole plate-sized snapper finished in the Mibrasa oven, served on white bean ragù with pickled red onion

Agnello (GFO & DFO)

\$46

Sous vide lamb rack served with pea purée, house-made sweet potato chips, goats' cheese and jus

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LARGER PLATES

Grigliata (M) (DF) \$74
Blue swimmer crab, fried soft-shell crab, Mibrasa king prawns and fried calamari with tartare and lemon

Filletto (GF) \$82
500g rib eye served with mash, charred corn and jus

1kg Fiorentina (GF, DF) \$120
House-aged 1kg Black Gully Fiorentina steak served with charred lemon and jus

SIDES

Focaccia \$8
Rosemary focaccia with olive oil, chilli and oregano

Patatine (GF) \$9
7mm shoestring fries served with tomato sauce

Patate Dolci \$9
House-made sweet potato fries topped with Pecorino Sardo

Vegetali (DF, GF) \$9
Sweet corn and Dutch carrots sautéed in garlic butter

KIDS

Penne Napoletana (GFO & DFO) \$9
Penne with tomato passata and basil, topped with parmesan

Spaghetti Bolognese (GFO & DFO) \$12
Spaghetti with slow-cooked beef ragù and parmesan

Chicken Schnitzel (DF) \$16
Crumbed chicken fillet with shoestring fries and tomato sauce

Kids Gelato (GF) \$8
Two scoops of house-made vanilla or chocolate gelato

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DOLCI

Gelato (GF)	\$9
House-made vanilla gelato with salted caramel sauce	
Ciocolato (GF)	\$10
House-made chocolate gelato with toasted hazelnuts	
Tiramisu	\$12
Savoardi biscuits layered with mascarpone cream, Marsala and espresso	
Torta	\$12
Chocolate brownie with brandy caramel and vanilla gelato	
Cannoli	\$12
Cannoli filled with sweet ricotta and pistachio cream, served with chocolate sauce	
Tre Cannoli	\$29
Selection of three cannoli filled with pistachio ricotta, vanilla custard and chocolate ganache	

PLEASE ASK OUR FRIENDLY STAFF FOR OUR VEGAN AND DAIRY-FREE ICE CREAM OPTIONS.

ALLERGEN NOTICE:

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 REQUIREMENTS, WE CANNOT GUARANTEE THAT OUR FOOD WILL BE ALLERGEN-FREE.

ALLERGY MATRIX

(GF) GLUTEN FREE

(V) VEGETARIAN

(VG) VEGAN

(DF) DAIRY FREE

(DFO) DAIRY FREE ON REQUEST

(GFO) GLUTEN FREE ON REQUEST

AUSTRALIAN SEAFOOD IDENTIFICATION

(I) IMPORTED

(A) AUSTRALIAN

(M) MIXED