

STUZZICHINI

Ⓞ SYDNEY ROCK OYSTERS	4 ea	Ⓞ OLIVES marinated mixed olives	8
natural, vinaigrette		Ⓞ PANE E OLIO bread, e.v.o.o, balsamic	9
finger lime, apple, fermented	6 ea	vinegar	
cucumber juice			

ANTIPASTI

Ⓞ SCAMPI	chargrilled New Zealand scampi, olive oil, oregano, chilli, garlic	36
Ⓞ CARPACCIO DI MANZO	wagyu beef carpaccio, truffle mustard, pickled golden beetroot, candied walnut, lemon oil	32
Ⓞ CAPRESE CON MELANZANE	buffalo mozzarella, tomato, grilled eggplant, basil, balsamic reduction, basil pesto	25
Ⓞ INVOLTINI DI MAIALE	pork tenderloin filled with asparagus & scarmoza, wrapped in pancetta, roasted capsicum cream, cannellini beans	28
GUAZZETTO DI FREGOLA	seafood bisque, scallops, prawns, mussels, clams, calamari, fregola sarda, vermouth, garlic, confit cherry tomatoes	32
Ⓞ CAPESANTE	seared scallops, cauliflower garlic creme, caponatina of butternut pumpkin, pine nuts, onion & sultanas	32
Ⓞ PANELLA	chickpea fritter millefoglie, taleggio fondue, carrot, zucchini, asparagus, crispy parmesan, basil pesto	25

PASTA

LINGUINE ALL' ARAGOSTA	WA rock lobster, cherry tomato, garlic, chilli, lobster butter bisque, citrus almond pesto	Half 48 Full 90
SPAGHETTI ALLO SCOGLIO	prawns, scallops, calamari, clams, vermouth, roasted capsicum, chilli, prawn bisque, saffron, tarragon	39
TORTELLI	house made tortelli filled with burrata, nduja & ricotta, burnt sage butter, mushrooms, pancetta, roasted capsicum cream	32
PAPPARDELLE ALL'ANATRA	egg pappardelle, slow cooked duck ragu, tomato sugo, thyme, pecorino	34

CLASSIC PASTA

SPAGHETTI CARBONARA	guanciale, egg, pecorino, black pepper	28
PENNE AMATRICIANA	guanciale, pecorino, tomato sugo, black pepper	28
SPAGHETTI PUTTANESCA	olives, capers, anchovies, tomato sugo, chilli	26
Ⓞ PASTA AVAILABLE		

CONTORNI

Ⓞ SHOESTRING FRIES	aioli	10	Ⓞ RUCOLA	rocket, candied walnut, orange, fennel, pickled golden beetroot, pecorino, citrus dressing	18
Ⓞ ROAST POTATOES	garlic, sea salt, e.v.o.o	12	Ⓞ SEASONAL VEGETABLES	garlic & e.v.o.o	13
Ⓞ FAGIOLINI CON PANCETTA	beans wrapped in pancetta, almond, vincotto	13	Ⓞ ASPARAGI E UOVO	poached asparagus with egg, caper & anchovy sauce	15
INSALATA MISTA	mixed leaf salad, e.v.o.o, balsamic	13			

SECONDI

CARR'E D'AGNELLO	herb crusted rack of lamb served medium rare, potato, eggplant, zucchini, tomato, red wine reduction	48
Ⓞ MEDAGLIONI ALLA ROSSINI	beef tenderloin medallion MBS+4 served medium rare, marsala, prosciutto crudo, asparagus, gruyere cheese, potato, black truffle	49
Ⓞ MERLUZZO	blue eye cod, seafood bisque, sambuca, native seagrass, peas, zucchini, carrots	42
Ⓞ GUANCIA DI VITELLO	black angus beef cheeks slow cooked in a red wine sauce, potato, root vegetables, jerusalem artichoke creme	40
GALLETTO SALTIMBOCCA	deboned spring chicken, prosciutto crudo & sage, white wine, butter & green peppercorn sauce, broccolini, carrots, potato fondant	42
Ⓞ BISTECCA FIORENTINA FOR TWO	1kg t-bone steak, dry aged for 6 weeks, served rare or medium rare only, rocket salad, potato & vegetables (subject to availability & please allow up to 45 minutes)	125

DOLCE

DI MELE	caramelised cinnamon apple, almond crumble, southern comfort anglaise, vanilla bean gelato	19
DELIZIA AL CIOCCOLATO	dark chocolate delice, almond crust, salted caramel	18
MILLEFOGLIE	layered puff pastry, mascarpone, limoncello cream & berries	19
TORTA DI FORMAGGIO	baked ricotta cheesecake, plum compote	18
Ⓞ AFFOGATO	vanilla gelato, espresso, choice of liqueur (Frangelico / Baileys / Nocello)	17

GLUTEN FREE DESSERT AVAILABLE

ENTRATA'S MENU E TAVOLA \$79PP

Shared Menu (minimum 4 people)

Ⓞ PANE E OLIO

Ⓞ CAPESANTE

Ⓞ CARPACCIO DI MANZO

SPAGHETTI ALLO SCOGLIO

PENNE AMATRICIANA

Ⓞ GUANCIA DI VITELLO

GALLETTO SALTIMBOCCA

Ⓞ INSALATA MISTA

Ⓞ ROASTED POTATOES

VEGETARIAN MENU

ANTIPASTI

- GF** **CAPRESE CON MELANZANE** buffalo mozzarella, tomato, 25
grilled eggplant, basil, balsamic reduction, basil pesto
- MELANZANA ALLA PARMIGIANA** layers of eggplant, 23
parmesan, mozzarella, basil, tomato sugo
- PANELLA** chickpea fritter millefoglie, taleggio fondue, carrot, 25
zucchini, asparagus, crispy parmesan, basil pesto

SECONDI

- GNUDI DI RICOTTA** ricotta dumplings, burnt butter & basil, 28
tomato sugo, ricotta salata
- RAVIOLI** house made ravioli, chestnut, pumpkin, ricotta, 32
parmesan, burnt butter & basil, parmesan fondue
- GNOCCHI DI PATATE** house made gnocchi, taleggio fondue, 25
pistachio
- SPAGHETTI PRIMAVERA** tomato sugo, seasonal vegetables 26
• vegan gluten free pasta

CHILDREN'S MENU

12 YEARS AND UNDER

MAINS

④ SPAGHETTI POMODORO

tomato sugo

17

PENNE RAGU

pork & veal ragu, tomato sugo

18

④ PENNE PESTO

house made basil & pine nut pesto

18

④ GNOCCHI POMODORO

house made gnocchi, tomato sugo

18

PESCE & CHIPS

battered fish & chips

19

POLLO COTOLETTA

chicken schnitzel & chips

19

AGNELLO

crumbed lamb cutlets & chips (subject to availability)

23

DESSERT

GELATO OR SORBET

one scoop \$5 | double scoop \$9.50