

Entrata

Groups of 9 or more adults are required to experience one of our group menus
on Friday or Saturday evening & Sunday lunch

All credit & debit card transactions incur a processing fee of 0.9%
10% surcharge will be applied on Sundays
10% surcharge will be applied on Public Holidays

STUZZICHINI

GF SYDNEY ROCK OYSTERS natural, prosecco raspberry vinaigrette	6 ea	PANE campana rolls (4), pepe saya cultured butter	13
GF OLIVES marinated mixed olives	12	GF PROSCIUTTO san daniele	15
V CROQUETTES cacio e pepe, truffle aioli (2)	13	V BURRATA balsamic pearls, rocket	13
GF CAPESANTE canadian clearwater scallops, tomato concasse, pecorino crumb (2)	16	TARTARE DI TONNO yellowfin tuna, olives, capers, spanish onion, chilli, stracciatella, cucumber, crostini	11 ea

ANTIPASTI

GF PESCE CRUDO citrus marinated kingfish, radish, chives, caramelised cherry tomato, squid ink tuile, prosecco vinaigrette			32
GF CARPACCIO DI MANZO wagyu beef MBS6+, truffle mustard, pickled golden beetroot, crispy pecorino, candied walnut, lemon oil			33
GF VITELLO TONNATO veal, yellowfin tuna, caper berries, pickled eschallots, tuna mayonnaise foam			32
GF QUAGLIA grilled quail, honey & mandarin glazed, pink peppercorn, broad beans			32
BURRATA fennel, dehydrated cherry tomatoes, balsamic pearls, lemon oil, anchovy crumb, charred bread (gf option & vegetarian option)			29
V MELANZANE ALLA PARMIGIANA eggplant, parmesan, mozzarella, tomato sugo, basil, pecorino, parsley foam			28
GF WA ROCK LOBSTER chargrilled half lobster, olive oil, oregano, chilli, garlic			55
GF WA SCAMPI chargrilled scampi, olive oil, oregano, chilli, garlic			55

PASTA

RAVIOLI salami, pork sausage, roasted cherry tomato sauce, pecorino, parsley foam			E 35 M 45
TORTELLI house made crab, ricotta & zucchini tortelli chardonnay sauce, pomegranate foam			E 38 M 48
V FETTUCCINE CON FUNGHI porcini & wild mushrooms, truffle paste, rosemary, truffle oil			36
V GNOCCHI DI ZUCCA pumpkin gnocchi, zucchini flowers, stracciatella, burnt sage butter			36
GF RISOTTO ALLA MILANESE saffron risotto, osso buco, gremolata			48
GF RISOTTO VERDE pea, asparagus, burrata cream vegan option available			38
LINGUINE ALL' ARAGOSTA WA rock lobster, cherry tomato, chilli, saffron lobster butter bisque, citrus almond pesto			65
MACCHERONI RAGU BIANCO veal shank & pancetta ragu, porcini & wild mushrooms, mascarpone, aged pecorino			40
SPAGHETTI DI MARE WA scampi, QLD jumbo prawns, blue swimmer crab meat, clams, calamari, scallops, white wine, chilli, seafood saffron bisque add WA Rock Lobster I half 55 full 110			90

SECONDI

🍷 FILETTO DI MANZO	beef tenderloin MBS+4 served medium rare, charred broccolini, smoked pancetta, gruyere, root vegetable millefoglie, beef jus	59
FISH OF THE DAY	market fish, ask waitstaff for details	MP
CARRE' D'AGNELLO	herb crusted lamb rack served medium rare, roma tomato, eggplant, zucchini, dutch carrots, red wine jus	52
🍷 ANATRA AFFUMICATA	confit smoked duck, cavolo nero & pancetta, garlic parsley potatoes, truss cherry tomato, blueberry sauce	49
🍷 POLLO SALTIMBOCCA	chicken fillet, prosciutto crudo & sage, dutch carrots, broccoli, parmesan potato millefoglie, white wine & butter sauce	47
🍷 GUANCIA DI VITELLO	slow cooked black angus beef cheeks, root vegetables, parsnip creme, potato crisp, red wine jus	48
🍷 BISTECCA	400gm pasture fed, MBS2+, 6 week aged rib eye on the bone, roasted root vegetables, truss cherry tomato, salsa verde	70
🍷 BISTECCA FOR TWO	selected chef cut of the day (subject to availability)	MP
SEAFOOD PLATTER	grilled WA scampi & QLD jumbo prawns, sydney rock oysters, seared scallops with tomato concasse & pecorino crumb, fried calamari, fries Add grilled WA Rock Lobster \$55 half \$110 full	120

CONTORNI

🍷 PANZANELLA	roma tomatoes, cucumber, crunchy homestyle bread, spanish onion, basil, garlic, olive oil & balsamic vinegar (gf no bread)	18	🍷🍷 RUCOLA	rocket, candied walnuts, orange, pickled golden beetroot, fennel, pecorino, citrus dressing	18
🍷 FRIES	aioli	13	🍷 CAVOLO NERO	garlic & pancetta	16
🍷🍷 ROAST POTATOES	garlic, sea salt, olive oil	14	🍷 BROCCOLINI	charred broccolini, salsa verde, parmesan	18
🍷🍷 INSALATA MISTA	mixed leaf salad, olive oil, balsamic	14	🍷🍷 SEASONAL VEGETABLES	garlic, butter	14

DOLCE

🍷 TORTE	decadent flourless chocolate & single-malt whisky torte, double cream, raspberries	22
TIRAMISÙ	mascarpone cream, coffee, amaretto, savoiardi biscuit	18
🍷 PANNA COTTA	vanilla, caramel, malt crumb, blueberry sauce (gf option)	19
TORTA DI FORMAGGIO	torched baked cheesecake, balsamic strawberries	20
DI MELE	caramelised cinnamon apple & rhubarb, almond crumble, anglaise, vanilla bean gelato	21
🍷 AFFOGATO	vanilla gelato, espresso, choice of liqueur (Frangelico / Baileys / Nocello)	19
🍷 GF, DF, VEGAN DESSERT	chef selection	21

DESSERT COCKTAILS

ENTRATA'S ESPRESSO MARTINI	house made vanilla infused vodka, mr black, espresso coffee	22
BUTTERSCOTCH MARTINI	Butterscotch liquor, vanilla vodka, baileys, cream & cinnamon	23
LIMONCELLO CHEESECAKE	limoncello, liquor 43, lemon juice, cream	23
THE TIRAMISU	amaretto, liquor 43, cream, frangelico, espresso	23

DESSERT WINE

2020	TORREVENTO, DULCIS IN FUNDO, MOSCATO DI TRANI, DOC	Puglia, Italy	16
2021	PELLEGRINO, PASSITO DI PANTELLERIA, DOC	- Sicilia, Italy	17
NV	CORRADO TONELLI, VISNER DI PERGOLA SELEZOINE VINO E VISCIOLE	- Marche, Italy	17
2019	POMELE ROSSO, ALEATICO, IGP	- Lazio, Italy	18
2019	CAMPAGNOLA, RECIOTO DELLA VALPOLICELLA, DOCG	- Veneto, Italy	20
NV	PELLEGRINO, MARSALA VERGINE SOLERAS, DOC	- Sicilia, Italy	20
2011	PLANETA, MOSCATO, DI NOTO, DOC	- Sicilia, Italy	22
NV	BORGOGNO, BAROLO CHINATO	- Piedmont, Italy	25
2018	PIEROPAN, RECIOTO DI SOAVE, LE COLOMBARE, DOCG	- Veneto, Italy	26

TEA & COFFEE

Espresso, Piccolo, Macchiato	5
Cappuccino, Flat White, Long Black,	6
LMDT Tea - English Breakfast Tea, Earl Grey, Green, Peppermint, Chamomile	5

CHILDREN'S MENU

SPAGHETTI POMODORO	house made tomato sugo	19
SPAGHETTI BOLOGNESE	beef bolognese, parmesan, tomato sugo	20
RIGATONI PESTO	basil & pine nut pesto	20
POLLO COTOLETTA	chicken schnitzel & chips	21
PESCE & CHIPS	battered fish & chips	21
GELATO OR SORBET	assorted flavours	single \$7 double \$13