

## TWO COURSES FOR \$55PP OR A LA CARTE

choice of entrée & main or main & dessert  
+ glass of house white, house red or soft drink

### ENTRÉE

Ⓢ MELANZANE ALLA PARMIGIANA	eggplant, parmesan, mozzarella, tomato sugo, basil	26
FRITTURA DI CALAMARI	lightly floured & fried with sea salt & cracked pepper, lemon, aioli	25
GAMBERI ALL'AGLIO	prawns, garlic, chilli, cherry tomato sugo, homestyle bread (GF bread available)	25
Ⓢ BURRATA	burrata cheese, roma tomatoes, basil, balsamic pearls, house made basil pesto, charred bread (GF bread available)	28
Ⓢ FIORI DI ZUCCHINE	zucchini flowers filled with ricotta & truffle, battered & fried, capsicum sauce	26

### MAIN

Ⓢ RIGATONI PESTO GENOVESE	house made basil pesto & green beans	29
RIGATONI RAGU	house made slow cooked pork & veal ragu, tomato sugo	32
LINGUINE CRAB	blue swimmer crab meat, cherry tomatoes, shallots, creamy pink sauce	36
SPAGHETTI MARINARA	prawns, calamari, blue swimmer crab meat, garlic, chilli, white wine, tomato sugo	38
Ⓢ POLLO ALLA DIAVOLA	chicken thigh marinated in paprika, dijon mustard, cayenne pepper & mixed herbs, roast potatoes, carrot, onion, broccoli, chicken jus	39
Ⓢ AGNELLO	24 hour slow cooked lamb rump served medium rare, cavolo nero, pea sauce, red wine jus	40
BRASATO DI MANZO	braised wagyu beef, barolo wine sauce, mash potato	40
Ⓢ PESCE	seared barramundi, lemon oil, broccolini, confit cherry tomato, parsley potatoes, cauliflower crème	40

Gluten free pasta available

### DESSERT

STICKY FIG PUDDING	walnut, butterscotch sauce, vanilla bean gelato	19
Ⓢ PANNA COTTA	vanilla, caramel, malt crumb, blueberry sauce (gf option)	19
TIRAMISU	coffee, mascarpone, savoiardi biscuit	18
CANNOLI	chef selection of filling	11
Ⓢ GELATO & SORBET	single or double scoop	s. 7 d. 13
GF, DF, VEGAN DESSERT	chef selection	21

### STUZZICHINI

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

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

## ANTIPASTI

Ⓜ CARPACCIO DI MANZO	wagyu beef MBS6+, truffle mustard, pickled golden beetroot, crispy pecorino, candied walnut, lemon oil	33
Ⓜ PESCE CRUDO	citrus marinated kingfish, radish, chives, caramelised cherry tomato, squid ink tuile, prosecco vinaigrette	32
Ⓜ VITELLO TONNATO	veal, yellowfin tuna, caper berries, pickled eschallots, tuna mayonnaise foam	32

## PASTA

RAVIOLI	salami, pork sausage, roasted cherry tomato sugo, nduja, pecorino, parsley foam	E 35   M 45
Ⓜ GNOCCHI DI ZUCCA	pumpkin gnocchi, zucchini flowers, stracciatella, burnt sage butter	36
ⓂⓂ RISOTTO VERDE	pea, asparagus, burrata cream <i>vegan option available</i>	38
Ⓜ RISOTTO ALLA MILANESE	saffron risotto, osso buco, gremolata	48
LINGUINE ALL' ARAGOSTA	WA rock lobster, cherry tomato, chilli, saffron lobster butter bisque, citrus almond pesto	65
SPAGHETTI DI MARE	WA scampi, QLD jumbo prawns, blue swimmer crab meat, clams, calamari, scallops, white wine, chilli, seafood saffron bisque <i>add WA Rock Lobster 1 half 55   full 110</i>	90

Gluten free pasta available

## SECONDI

FILETTO DI MANZO	beef tenderloin MBS+4 served medium rare, charred broccolini, smoked pancetta, gryere, root vegetable millefoglie, beef jus	59
Ⓜ 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
SEAFOOD PLATTER	grilled WA scampi & QLD jumbo prawns, sydney rock oysters, seared scallops with tomato concasse & pecorino crumb, fried calamari, fries <i>Add grilled WA Rock Lobster \$55 half   \$110 full</i>	120

## CONTORNI

ⓂⓂ INSALATA MISTA	mixed leaf salad, olive oil, balsamic	14	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	ⓂⓂ BROCCOLINI	charred broccolini, salsa verde, parmesan	18
ⓂⓂ VEGETABLES	garlic, butter, e.v.o.o	14	ⓂⓂ ROAST POTATOES	garlic, sea salt, olive oil	14
Ⓜ FRIES	aioli	13			

## DESSERT

DI MELE	caramelised cinnamon apple & rhubarb, almond crumble, anglaise, vanilla bean gelato	21
☞ TORTA DI FORMAGGIO	torched baked cheesecake, balsamic strawberries	20
TIRAMISU	mascarpone cream, coffee & savoiardi biscuit	18
STICKY FIG PUDDING	walnut, butterscotch sauce, vanilla bean gelato	19
☞ TORTE	decadent flourless chocolate & single-malt whisky torte, double cream, raspberries	22
☞ PANNA COTTA	vanilla, caramel, malt crumb, blueberry sauce (gf option)	19
☞ AFFOGATO	vanilla gelato, espresso, liqueur of choice (Frangelico / Baileys / Nocello)	19
GF, DF, VEGAN DESSERT	chef selection	21
GELATO OR SORBET	single or double scoop	s.7 d. 13

## COFFEE & TEA

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	tomato sugo	19
SPAGHETTI BOLOGNESE	beef bolognese, parmesan, tomato sugo	20
RIGATONI PESTO	house made basil & pine nut pesto	20
PESCE N CHIPS	battered fish, chips, lemon & aioli	21
POLLO COTOLETTA	chicken schnitzel & chips	21