

## 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

|                      |   |    |
|----------------------|---|----|
| Ⓞ INSALATA DI TONNO  | house marinated tuna, mixed beans, cherry tomato, egg, artichoke heart, cucumber, olives, caper berries, lemon oil dressing (vegetarian & vegan option) | 25 |
| FRITTURA DI CALAMARI | lightly floured & fried with sea salt & cracked pepper, lemon, aioli  | 26 |
| Ⓞ GAMBERI ALL'AGLIO  | prawns, garlic, chilli, cherry tomato sugo, homestyle bread (GF bread available)  | 26 |
| Ⓞ 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  | 30 |
| RIGATONI RAGU             | house made slow cooked pork & veal ragu, tomato sugo  | 33 |
| LINGUINE CRAB             | blue swimmer crab meat, cherry tomatoes, shallots, creamy pink sauce  | 39 |
| SPAGHETTI MARINARA        | prawns, calamari, blue swimmer crab meat, chilli, tomato sugo   | 40 |
| Ⓞ PORCHETTA               | roast pork loin filled with herbs, roasted carrot, cavolo nero, caramelised apple sauce   | 42 |
| Ⓞ POLLO ALLA DIAVOLA      | chicken thigh marinated in paprika, dijon mustard, cayenne pepper & mixed herbs, roast potatoes, carrot, onion, broccoli, chicken jus | 40 |
| Ⓞ AGNELLO                 | 24 hour slow cooked lamb rump served medium rare, cavolo nero, pea sauce, red wine jus  | 42 |
| Ⓞ PESCE                   | seared barramundi, lemon oil, broccolini, confit cherry tomato, parsley potatoes, cauliflower crème<br>Gluten free pasta available    | 41 |

### DESSERT

|                       |  |            |
|-----------------------|--|------------|
| Ⓞ GRANITA             | chefs selection of flavour, semi frozen ice flavoured dessert, chantilly cream | 18         |
| Ⓞ 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. 8 d. 14 |
| GF, DF, VEGAN DESSERT | chef selection   | 21         |

### STUZZICHINI

|                       |                        |        |  |                                 |    |
|-----------------------|------------------------|--------|--|---------------------------------|----|
| Ⓞ SYDNEY ROCK OYSTERS | natural, 6 ea          | Ⓞ PANE | campana rolls (2), pepe saya cultured butter | 7.50                            |    |
| Ⓞ OLIVES              | marinated mixed olives | 12     | Ⓞ PROSCIUTTO                                 | san daniele                     | 15 |
| Ⓞ SALAME              | piccante               | 14     | CROQUETTES                                   | cacio e pepe, truffle aioli (2) | 13 |

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

## ANTIPASTI

|                      |  |    |
|----------------------|--|----|
| ☞ CAPESANTE          | cauliflower creme, pancetta, pistacchio, green olives, lemon zest (3)                                  | 28 |
| ☞ CARPACCIO DI MANZO | wagyu beef MBS6+, truffle mustard, pickled golden beetroot, crispy pecorino, candied walnut, lemon oil | 33 |
| ☞ TARTARE DI TONNO   | tuna tartare, olives, stracciatella, artichoke heart, capers, spanish onion, chilli                    | 32 |
| ☞ GAMBERI            | chargrilled QLD jumbo prawns, olive oil, oregano, chilli, garlic                                       | 46 |

## PASTA

|                        |  |    |
|------------------------|--|----|
| ☞ GNOCCHI DI ZUCCA     | pumpkin gnocchi, zucchini flowers, stracciatella, burnt sage butter  | 38 |
| LINGUINE ALL' ARAGOSTA | WA rock lobster, cherry tomato, chilli, saffron lobster butter bisque, citrus almond pesto                   | 65 |
| ☞ RISOTTO              | butternut pumpkin, Italian pork & fennel sausage, peas, burrata (vegetarian & vegan option)                  | 46 |
| SPAGHETTI DI MARE      | scampi, jumbo prawns, blue swimmer crab meat, clams, calamari, scallops, white wine, chilli, pasta available | 95 |
|                        | <i>add WA Rock Lobster 1 half \$55 1 full \$110</i>  |    |

## SECONDI

|                       |   |     |
|-----------------------|---|-----|
| ☞ FILETTO DI MANZO    | beef tenderloin MBS4 served medium rare, charred broccolini, smoked pancetta, gruyere, root vegetable millefoglie, beef jus                     | 62  |
| ☞ GUANCIA DI VITELLO  | slow cooked black angus beef cheeks, root vegetables, parsnip creme, potato crisp, red wine jus   | 49  |
| ☞ COSTATA DI BISTECCA | 400gm 6 wk dry aged, striploin, bone in, Riverine, MBS4+ roasted root vegetables, truss cherry tomato, salsa verde                              | 75  |
| SEAFOOD PLATTER       | grilled scampi & jumbo prawns, sydney rock oysters, barramundi pan grilled or tempura fried, chefs selection of scallops, fried calamari, fries | 120 |
|                       | <i>Add grilled WA Rock Lobster \$55 half 1 \$110 full</i>   |     |

## CONTORNI

|                   |   |    |                   |  |    |
|-------------------|---|----|-------------------|--|----|
| ☞☞ INSALATA MISTA | mixed leaf salad, olive oil, balsamic vinegar,  | 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 almond crumble, anglaise, vanilla bean gelato            | 21       |
| TIRAMISU              | mascarpone cream, coffee & savoiardi biscuit  | 18       |
| DELIZIA AL CIOCCOLATO | dark chocolate delice, hazelnut crust, salted caramel, white chocolate mirror glaze | 20       |
| SEMIFREDDO            | roasted coconut & almond, vanilla sponge, white chocolate, coconut foam             | 21       |
| ☎ PANNA COTTA         | vanilla, caramel, malt crumb, blueberry sauce (gf option)                           | 19       |
| ☎ AFFOGATO            | vanilla gelato, espresso, liqueur of choice (Frangelico or Baileys)                 | 19       |
| GF, DF, VEGAN DESSERT | chef selection  | 21       |
| GELATO OR SORBET      | single or double scoop  | s.8 d.14 |

## COFFEE & TEA

|   |   |
|---|---|
| Espresso, Piccolo, Macchiato  | 5 |
| Cappuccino, Flat White, Long Black,                                   | 6 |
| LMDT Tea – English Breakfast, 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 |