

STUZZICHINI

🌱 SYDNEY ROCK OYSTERS natural, prosecco raspberry vinaigrette	7 ea	PANE campana rolls (2), pepe saya cultured butter	7.50
🌱 OLIVES marinated mixed olives	12	🌱 PROSCIUTTO san daniele	15
🌱 CROQUETTES cacio e pepe, truffle aioli (2)	13	🌱 SALAME piccante	14

ANTIPASTI

🌱 CARPACCIO DI MANZO wagyu beef MBS6+, truffle mustard, pickled golden beetroot, crispy pecorino, candied walnut, lemon oil			33
🌱 TONNO CRUDO seared yellowfin tuna, pistacchio, sicilian green olives, lemon zest, lemon oil, samphire			32
🌱 CAPESANTE canadian clearwater scallops, cauliflower creme, tomato concassé, chives, crispy pancetta, nduja oil (3)			28
🌱 BURRATA roma tomato, artichoke, grilled zucchini, balsamic pearls, basil, pesto			28
PANSOTTI house made pasta filled with asparagus, pecorino, chilli & ricotta, hazelnut, black truffle, sage burnt butter sauce			36
🌱 GAMBERI chargrilled QLD jumbo prawns, olive oil, oregano, chilli, garlic			46

PASTA

TORTELLI house made crab, ricotta & zucchini tortelli chardonnay sauce, pomegranate foam			E 38 M 48
🌱 GNOCCHI DI ZUCCA pumpkin gnocchi, zucchini flowers, stracciatella, burnt sage butter			38
FETTUCCINE RAGU duck ragu, porcini, pancetta, pecorino, tomato sugo			44
RISOTTO butternut pumpkin, Italian pork & fennel sausage, peas, burrata (vegetarian & vegan option)			46
LINGUINE GAMBERI prawns, zucchini cream, mint, garlic, salmon caviar, bottarga mollica crumb (vegetarian & vegan option)			48
LINGUINE ALL' ARAGOSTA WA rock lobster, cherry tomato, chilli, saffron lobster butter bisque, citrus almond pesto			68
SPAGHETTI DI MARE scampi, jumbo prawns, blue swimmer crab meat, clams, calamari, scallops, white wine, chilli, seafood saffron bisque add WA Rock Lobster Additional half 55 full 110			95

SECONDI

Ⓞ FILETTO DI MANZO	beef tenderloin MBS+4 served medium rare, charred broccolini, smoked pancetta, gruyere, root vegetable millefoglie, beef jus	62
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	53
Ⓞ 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	49
Ⓞ GUANCIA DI VITELLO	slow cooked black angus beef cheeks, root vegetables, parsnip creme, potato crisp, red wine jus	49
Ⓞ COSTATA DI BISTECCA	450gms 6 wk dry aged, ribeye, bone in, MBS4+, roasted root vegetables, truss cherry tomato, salsa verde	85
Ⓞ BISTECCA FOR TWO	selected chef cut of the day (subject to availability)	MP
SEAFOOD PLATTER	grilled scampi & jumbo prawns, sydney rock oysters, barramundi pan grilled or battered, chefs selection of scallops, fried calamari, fries Add grilled WA Rock Lobster Additional \$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 vinegar,	14	Ⓞ Ⓞ SEASONAL VEGETABLES	garlic, butter	14

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 \$8 double \$14

DOLCE

TIRAMISÙ	mascarpone cream, coffee, amaretto, savoiardi biscuit	18
DI MELE	caramelised cinnamon apple almond crumble, anglaise, vanilla bean gelato	21
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
GF PANNA COTTA	vanilla, caramel, malt crumb, blueberry sauce (gf option)	19
GF 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, kahlua, espresso coffee	24
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	19
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	23
NV	BORGOGNO, BAROLO CHINATO	- Piedmont, Italy	18
2018	PIEROPAN, RECIOTO DI SOAVE, LE COLOMBARE, DOCG	- Veneto, Italy	30

TEA & COFFEE

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