

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
Ⓜ 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	41
Ⓜ BISTECCA DI MANZO (ADDITIONAL \$10 PP)	grass fed beef striploin steak 250gms MBS+2, roasted root vegetables, beef jus	10 52

Gluten free pasta available

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
GF, DF, VEGAN DESSERT	chef selection	21
Ⓜ GELATO & SORBET	single or double scoop	s. 8 d. 14

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	canadian clearwater scallops, cauliflower creme, tomato concassé, chives, crispy pancetta, nduja oil (3)	28
Ⓞ 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
Ⓞ 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	68
Ⓞ 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, seafood saffron bisque <i>add WA Rock Lobster Additional half 55 full 110</i>	95

SECONDI

Ⓞ FILETTO DI MANZO	beef tenderloin MBS+4 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	450gms 6 wk dry aged, ribeye, bone in, MBS4+, roasted root vegetables, truss cherry tomato, salsa verde	85
SEAFOOD PLATTER	grilled scampi & jumbo prawns, sydney rock oysters, barramundi pan grilled or battered, chefs selection of scallops, fried calamari, fries <i>Add grilled WA Rock Lobster Additional \$55 half \$110 full</i>	120

CONTORNI

Ⓞ FRIES	aioli	13	ⓄⓄ ROAST POTATOES	garlic, sea salt, olive oil	14
ⓄⓄ BROCCOLINI	charred broccolini, salsa verde, parmesan	18	ⓄⓄ VEGETABLES	garlic, butter, e.v.o.o	14
ⓄⓄ 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			

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

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