

MENU A TAVOLA

designed to share, minimum of 4

90pp

PANE E OLIVE

campana rolls, extra virgin olive oil, aged balsamic, marinated mixed olives

BURRATA

wilted radicchio, hazelnuts, dehydrated cherry tomatoes, balsamic pearls

FRITTURA DI CALAMARI

lightly floured & fried with sea salt & cracked pepper, lemon, aioli

RIGATONI PESTO

house made basil pesto, green beans

SPAGHETTI MARINARA

prawns, calamari, blue swimmer crab meat, garlic, chilli, tomato sugo

POLLO SALTIMBOCCA

chicken fillet, prosciutto crudo & sage, white wine butter sauce

GUANCIA DI VITELLO

slow cooked black angus beef cheeks, parsnip creme, red wine jus

CONTORNI

roast potatoes
insalata mista

SIGNATURE MENU

designed to share, minimum of 4

120pp

PANE E OLIVE

campana rolls, extra virgin olive oil, aged balsamic, marinated mixed olives

CARPACCIO DI MANZO

wagyu beef MBS6+, truffle mustard, pickled goldern beetroot, crispy pecorino, candied walnut, lemon oil

CAPELANTE

canadian clearwater scallops, cauliflower creme, tomato concassé, chives, crispy pancetta, nduja oil

FETTUCCINE RAGU

duck ragu, pancetta, pecorino, tomato sugo

RISOTTO DI MARE

prawns, calamari, clams, mussels, asparagus, saffron

FILETTO DI MANZO

beef tenderloin MBS+4 served medium rare, porcini & wild mushroom sauce

PESCE

fish of the day

CONTORNI

roast potatoes

broccolini, salsa verde, parmesan

rocket, candied walnuts, orange, pickled golden beetroot, fennel, pecorino, citrus dressing

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

Dietary requirements will be accomodated

*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 Holiday*