

Entrata

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

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 Holidays

STUZZICHINI

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

ANTIPASTI

GF CAPESANTE cauliflower creme, caponata of pumpkin, sultanas, pine nuts (3pcs)			32
GF TARTARE DI TONNO yellowfin tuna tartare, olives, stracciatella, artichoke heart, cucumber, capers, chilli			32
BURRATA heirloom cherry tomatoes, radicchio, grapefruit, balsamic pearls, micro basil, lemon oil			30
GF GAMBERI chargrilled QLD jumbo prawns, olive oil, oregano, chilli, garlic			52
GF CARPACCIO DI MANZO wagyu beef MBS6+, truffle mustard, pickled golden beetroot, crispy pecorino, candied walnuts, lemon oil			33
INVOLTINI DI VITELLO breaded veal rolls filled with provolone & pancetta, roasted capsicum fondue, wilted radicchio			32

PASTA

PANSOTTI house made pasta filled with butternut pumpkin, chestnut & ricotta, burnt butter & sage sauce, pine nuts, chestnut cream			E 36 M 46
RAVIOLI ALLA CALABRESE salami, pork & fennel sausage, nduja, roasted cherry tomato sauce, pecorino, parsley foam			E 38 M 48
MAFALDINE AL RAGÙ D'AGNELLO mafaldine pasta with lamb ragu, tomato sugo, chianti wine, pecorino fondue			48
RISOTTO SALSICCIA pork & fennel sausage, pumpkin, burrata, parmesan, peas			48
SPAGHETTI VONGOLE vongole, butter & prawn bisque, garlic, parsley, chilli, bottarga			52
LINGUINE ALL' ARAGOSTA W.A rock lobster, cherry tomato, lobster butter bisque, chilli, citrus almond pesto			95
SPAGHETTI PESCATORE QLD jumbo prawns, blue swimmer crab meat, clams, calamari, white wine, chilli, seafood saffron bisque			95

SECONDI

PESCE DEL GIORNO	fish of the day, ask waitstaff for details	MP
GF ANATRA	confit duck maryland, broccolini, honey balsamic glaze, dutch carrots, apricot gel, truss cherry tomatoes, cherry infused duck jus	51
AGNELLO	herb crusted lamb, red wine reduction, layered eggplant, zucchini and tomato, roasted potatoes	52
GF GUANCIA DI VITELLO	slow cooked black angus beef cheeks, root vegetables, parsnip creme, potato crisp, red wine jus	52
GF POLLO SALTIMBOCCA	chicken fillet filled with prosciutto & sage, dutch carrots, parsley potatoes, broccoli, white wine & butter sauce	48
GF FILETTO DI MANZO ALLA ROSSINI	beef tenderloin MBS+4 served medium rare, gruyere cheese, truffle paste, crispy pancetta, truffle potato millefoglie, broccolini, beef jus	65
GF COSTATA DI BISTECCA	400gms Brooklyn Valley rib eye MBS3+, roasted root vegetables, truss cherry tomatoes, salsa verde	85
GF BISTECCA FOR TWO	selected chef cut of the day (subject to availability)	MP

CONTORNI

GF BROCCOLINI	charred broccolini, salsa verde, parmesan	18	V FRIES	aioli	14
V GF ROAST POTATOES	garlic, sea salt, olive oil	15	V GF RUCOLA	rocket, candied walnuts, orange, pickled golden beetroot, fennel, pecorino, citrus dressing, vincotto	18
V GF SEASONAL VEGETABLES	garlic, butter	15	V PANZANELLA	roma tomatoes, cucumber, crunchy homestyle bread, spanish onion, basil, garlic, olive oil & balsamic vinegar (gf no bread)	18
V GF INSALATA MISTA	mixed leaf salad, olive oil, balsamic vinegar	14			

CHILDREN'S MENU

SPAGHETTI POMODORO	house made tomato sugo	21
SPAGHETTI BOLOGNESE	beef bolognese, parmesan, tomato sugo	24
RIGATONI PESTO	basil & pine nut pesto	22
POLLO COTOLETTA	chicken schnitzel & chips	24
PESCE & CHIPS	battered fish & chips	24
GELATO OR SORBET	assorted flavours	single \$9 double \$15