STUZZICHINI

GF **SYDNEY ROCK OYSTERS (A)** 6 ea
natural, prosecco raspberry vinaigrette

GF **OLIVES** marinated mixed olives 12

Ⓥ **CROQUETTES** cacio e pepe, truffle aioli (2) 13

PANE campana rolls (2), pepe saya cultured butter 7.50

GF **PROSCIUTTO** san daniele 15

GF **SALAME** piccante 14

ANTIPASTI

GF **TONNO CRUDO (A)** seared yellowfin tuna, pistacchio, sicilian green olives, lemon zest, lemon oil 32

GF **CARPACCIO** wagyu beef MBS9+, truffle mustard, pickled golden beetroot, crispy pecorino, candied walnut, lemon oil 33

GF **BURRATA** heirloom cherry tomatoes, radicchio, grapefruit, balsamic pearls, micro basil, lemon oil 30

GF **GAMBERI (A)** chargrilled QLD jumbo prawns, olive oil, oregano, chilli, garlic 52

POLPETTE pork & veal meatballs, tomato sugo, parmigiano 28

LOBSTER GRATINATA (A) WA rock lobster oven baked with béchamel and chives, lemon zest crumb 59

PASTA

PANSOTTI house made pasta filled with butternut pumpkin, chestnut & ricotta, burnt butter & sage sauce, pine nuts, chestnut cream E 36 I M 46

SPAGHETTI PESCATORE (M) QLD jumbo prawns, blue swimmer crab meat, clams, calamari, white wine, chilli, seafood saffron bisque 95

GF **RISOTTO SALSICCIA** pork & fennel sausage, pumpkin, parmigiano, peas, burrata 48

SPAGHETTI VONGOLE (A) vongole, butter & prawn bisque, garlic, parsley, chilli, bottarga 52

MAFALDINE AL RAGÙ D'AGNELLO mafaldine pasta with lamb ragu, tomato sugo, chianti wine, pecorino fondue 48

LINGUINE ALLA' ARAGOSTA (A) W.A rock lobster, cherry tomato, lobster butter bisque, chilli, citrus almond pesto 85

Gluten free pasta available

SECONDI

PESCE DEL GIORNO (A) fish of the day — MP

AGNELLO herb crusted lamb, red wine reduction, layered eggplant, zucchini & tomato, roasted potatoes — 52

Ⓖ ANATRA confit duck maryland, cavolo nero, pancetta, truss cherry tomato, parsley potatoes, blueberry sauce, apricot gel — 51

Ⓖ GUANCIA DI VITELLO slow cooked black angus beef cheeks, root vegetables, parsnip creme, potato crisp, red wine jus — 52

SCALOPPINE ALLA SALTIMBOCCA veal scaloppine, prosciutto, sage, parsley potato, broccolini, white wine & butter sauce — 52

Ⓖ COSTATA DI BISTECCA 400gms Brooklyn Valley rib eye MBS3+, roasted root vegetables, truss cherry tomatoes, salsa verde — 85

Ⓖ BISTECCA FOR TWO selected chef cut of the day (subject to availability) — MP

CONTORNI

Ⓖ BROCCOLINI charred broccolini, salsa verde, parmesan — 18

ⓋⒼ ROAST POTATOES garlic, sea salt, olive oil — 15

ⓋⒼ SEASONAL VEGETABLES garlic, butter — 15

ⓋⒼ INSALATA MISTA mixed leaf salad, olive oil, balsamic vinegar — 14

Ⓥ FRIES aioli — 14

ⓋⒼ RUCOLA rocket, candied walnuts, orange, pickled golden beetroot, fennel, pecorino, citrus dressing, vincotto — 18

Ⓥ PANZANELLA roma tomatoes, cucumber, crunchy homestyle bread, spanish onion, basil, garlic, olive oil & balsamic vinegar (gf no bread) — 18

CHEF'S SIGNATURE MENU 2-8 $95PP

PANE E OLIVE
campana rolls, balsamic & extra virgin olive oil, marinated mixed olives

CARPACCIO
wagyu beef MBS9+, truffle mustard, pickled golden beetroot, crispy pecorino, candied walnut, lemon oil

ZUCCHINI FLOWER (A)
filled with crab, ricotta, lemon zest, chives & zucchini basil sauce

PANSOTTI
house made pasta filled with butternut pumpkin, chestnut & ricotta, burnt butter & sage sauce, pine nuts, chestnut cream

SPAGHETTI MARINARA (M)
prawns, calamari, mussels, chilli, garlic, tomato sugo

AGNELLO
herb crusted lamb, red wine reduction
served with mixed leaf salad & roast potatoes

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 (I) battered fish & chips	24
GELATO OR SORBET assorted flavours	single $9 I double $15

Seafood Origin
A = Australian I = Imported M = Mixed Origin

DOLCE

TIRAMISÙ mascarpone cream, coffee, amaretto, savoiardi biscuit 18

MOZZARELLA DI BUFALA CHEESECAKE berry compote, confit caramelised cherry tomatoes, balsamic pearls, red velvet ganache, basil tuile 20

DI MELE caramelised cinnamon apple almond crumble, anglaise, vanilla bean gelato 21

CHOCOLATE TART baked dark chocolate tart, passionfruit curd, chocolate shards, passionfruit gel, raspberry sorbet 20

PANNACOTTA orange zest and honey panna cotta, spiced pears, hazelnut crumble, spiced honey syrup 19

GF AFFOGATO vanilla gelato, espresso, choice of liqueur (Frangelico or Baileys) 19

GF GF, DF, VEGAN DESSERT chef selection 21

DESSERT COCKTAILS

ENTRATA'S ESPRESSO MARTINI 24
house made vanilla infused vodka, kahlua, espresso coffee

BUTTERSCOTCH MARTINI 23
butterscotch liquor, vanilla vodka, baileys, cream & cinnamon

THE TIRAMISU 24
amaretto, liquor 43, cream, frangelico, espresso

DESSERT WINE

2022 TORREVENTO, DULCIS IN FUNDO, MOSCATO DI TRANI, DOC – Puglia, Italy 16

2022 PELLEGRINO, PASSITO DI PANTELLERIA, DOC – Sicilia, Italy 17

2021 POMELE ROSSO, ALEATICO, IGP – Lazio, Italy 19

2021 CAMPAGNOLA, RECIOTO DELLA VALPOLICELLA, DOCG – Veneto, Italy 20

2022 PLANETA, MOSCATO DI NOTO, DOC – Sicilia, Italy 23

2018 PIEROPAN, RECIOTO DI SOAVE, LE COLOMBARE, DOCG – Veneto, Italy 30

2022 DONNAFUGATA, BEN RYE, PASSITO, DOC – Sicilia, Italy 40

TEA & COFFEE

ESPRESSO, PICCOLO, MACCHIATO 6

CAPPUCCINO, FLAT WHITE, LONG BLACK, LATTE 7

LMDT TEA – ENGLISH BREAKFAST, EARL GREY, GREEN, PEPPERMINT, CHAMOMILE 6