Entrata

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

FRITTURA DI CALAMARI (I) lightly floured & fried with sea salt & cracked pepper, lemon, aioli 26

BURRATA cherry tomatoes, basil, balsamic reduction, basil oil, crostini (GF bread available) 28

POLPETTE pork & veal meatballs, tomato sugo, parmigiano 28

ZUCCHINI FLOWERS (3) (A) filled with crab, ricotta, lemon zest, chives & zucchini basil sauce 28

MAIN

LINGUINE CRAB (A) blue swimmer crab meat, cherry tomatoes, shallots, creamy pink sauce 44

RIGATONI ALLA NORMA eggplant, cherry tomatoes, salted ricotta cheese 40

SPAGHETTI GAMBERI (I) prawns, garlic, white wine, chilli, tomato sugo 44

GF POLLO SALTIMBOCCA chicken fillet filled with prosciutto & sage, dutch carrots, parsley potatoes, broccoli, white wine & butter sauce 48

RAGU mafaldine pasta with slow cooked pork & veal ragu, tomato sugo, pecorino fondue 42

LAMB SHANK lamb shank in tomato sugo & Chianti wine, carrots, celery and mashed potato 44

GF PESCE (A) pan seared & oven baked market fish with cherry tomatoes, olives, oregano, parsley potatoes, lemon, butter & caper sauce 46

BUTCHERS CUT OF THE DAY MP

Gluten free pasta available

DESSERT

TIRAMISU coffee, mascarpone, savoiardi biscuit, amaretto liquor 18

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

STICKY FIG PUDDING fig & walnut pudding, sweet sherry caramel, vanilla gelato 19

CANNOLI chef selection of filling 11

GF GELATO & SORBET single or double scoop s. 9 d. 15

GROUPS OF 11 - 16 ADULTS FOR SATURDAY LUNCH

$55pp menu of entrée & main + a glass of house wine or soft drink

ENTRÉE - ALTERNATE SERVE

FRITTURA DI CALAMARI (I) lightly floured & fried with sea salt & cracked pepper, lemon, aioli

BURRATA cherry tomatoes & micro basil salad, balsamic reduction, basil oil, crostini (GF bread available)

MAIN - ALTERNATE SERVE

RAGU mafaldine pasta with slow cooked pork & veal ragu, tomato sugo, pecorino fondue

POLLO SALTIMBOCCA chicken fillet filled with prosciutto crudo & sage, white wine, butter & green peppercorn sauce

10% surcharge will be applied on Public Holidays

STUZZICHINI

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

GF V OLIVES marinated mixed olives 12

GF PROSCIUTTO san daniele 15

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

GF SALAME piccante 14

CROQUETTES cacio e pepe, truffle aioli (2) 13

ANTIPASTI

CARPACCIO wagyu beef MBS9+, toasted hazelnuts, shaved parmesan, crispy capers, radish, rucola, truffle vinaigrette 33

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

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

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

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

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

SECONDI

GF 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

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

CONTORNI

V FRIES aioli 14

GF V ROAST POTATOES garlic, sea salt, olive oil 15

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

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

GF V VEGETABLES garlic, butter, e.v.o.o 15

GF V BROCCOLINI charred broccolini, salsa verde, parmesan 18

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

DESSERT

GF PANNACOTTA pistacchio, orange blossom syrup, meringue shards	19
MOZZARELLA DI BUFALA CHEESECAKE berry compote, confit caramelised cherry tomatoes, balsamic pearls, red velvet ganache, basil tuile	20
STICKY FIG PUDDING fig & walnut pudding, sweet sherry caramel, vanilla gelato	19
TIRAMISU mascarpone cream, coffee & savoiardi biscuit	18
CHOCOLATE TART baked dark chocolate tart, passionfruit curd, chocolate shards, passionfruit gel, raspberry sorbet	20
DI MELE caramelised cinnamon apple almond crumble, anglaise, vanilla bean gelato	21
GF 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.9 d. 15

COFFEE & TEA

ESPRESSO, PICCOLO, MACCHIATO	6
CAPPUCCINO, FLAT WHITE, LONG BLACK, LATTE	7
LMDT TEA - ENGLISH BREAKFAST, EARL GREY, GREEN, PEPPERMINT, CHAMOMILE	6

CHILDREN'S MENU

SPAGHETTI POMODORO tomato sugo	22
SPAGHETTI BOLOGNESE beef bolognese, parmesan, tomato sugo	24
RIGATONI PESTO house made basil & pine nut pesto	24
PESCE N CHIPS (I) battered fish, chips, lemon & aioli	26
POLLO COTOLETTA chicken schnitzel & chips	26

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

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