

ANTIPASTI

SYDNEY ROCK OYSTERS (GF) 7
Served with a white balsamic & shallot vinaigrette.

HOMEMADE CHEESE ARANCINI (V) 26
With Napoletana sauce & shaved 24 months Parmigiano Reggiano.

AFFETTATI SELECTION 44
Prosciutto San Daniele, bresaola, mortadella & salami served with grissini & pickled chilli.

SICILIAN CANNOLI WITH TUNA TARTARE 32
Served with tomato concasse, baby capers, spanish onion, EVOO mayonnaise, fresh chilli, chives & lemon zest.

PROSCIUTTO & BURRATA 34
San Daniele prosciutto with fresh burrata, rocket & cherry tomatoes.

FRIED CALAMARI (QLD) 34
Lightly dusted and served with homemade lemon mayo.

RIBBONS OF BEETROOT (GF,V) 32
Baby spinach, toasted pine nuts, fresh burrata & white balsamic dressing.

HEIRLOOM TOMATO CAPRESE (GF,V) 34
Buffalo mozzarella, cherry tomato, oregano & basil olive oil.



PASTA

TAGLIATELLE SCIUÈ SCIUÈ WITH KING PRAWNS 40
Handmade pasta with fresh cherry tomatoes, basil, chilli & garlic.

PAPPARDELLE WITH BLUE SWIMMER CRAB 46
Handmade pasta, beurre blanc, chilli, chives & lemon zest.

DUCK RAGU MEZZELUNE 46
Handmade ravioli, filled with slow cooked duck ragu, buffalo ricotta, with noisette butter sauce & duck jus.

FETTUCCINE ALLA BOLOGNESE 37
Handmade pasta, veal & pork ragù with fresh basil & Napoletana sauce.

RIGATONI ALLA VODKA 37
Made with vodka and spicy salsa rosa. Served with stracciatella and fresh parsley.

SECONDI

WILD CAUGHT BARRAMUNDI (NT) (GF) 54
With crispy skin, lemon butter & baby caper sauce. Served with Paris mash.

VEAL PARMIGIANA 44
With Napoletana sauce, provolone cheese & fresh basil. Served with roasted potatoes.

SIRLOIN STEAK MARBLE 5 54
Served with beef jus & seasonal vegetables.

LAMB CUTLETS HERB CRUMBED (THOMAS FARM NSW) 54
With pea & mint sauce, served with seasonal vegetables.

SPATCHCOCK ALLA CACCIATORA (GAME FARM NSW) (GF) 49
Served with porcini, champignon mushrooms, peas, capsicum, Napoletana sauce, rosemary, garlic & chilli.

SIDES

SAUTE CHAMPIGNON AND PORCINI MUSHROOMS 18

GRILLED BROCCOLINI (V,GF) 18
With Parmigiano Reggiano gratin.

FRENCH FRIES (V,VE) 16

ROASTED POTATOES (V,VE) 18

RADICCHIO, ROCKET, PARMIGIANO & FENNEL SALAD (V,GF) 20

MEDITERRANEAN SALAD (V,GF) 18
Cucumber, Danish fetta, cherry tomatoes, black olives & Spanish onion.



ANTIPASTI

MIXED OLIVES	9
TRADITIONAL BRUSCHETTA (2pcs) <i>Served with truss tomato, basil & oregano.</i>	15

MAINS

VEGAN RIGATONI VODKA <i>With Napoli sauce, basil & Vegan mozzarella.</i>	37
VEGAN PENNE BOSCAIOLA <i>Made with vodka and spicy salsa rosa.</i>	37

SIDES

MEDITERRANEAN SALAD <i>Cucumber, cherry tomatoes, black olives & Spanish onion.</i>	18
RADICCHIO, ROCKET & FENNEL SALAD.	20

DOLCI

VEGAN AFFOGATO <i>Served with vegan vanilla ice cream & your choice of Amaretto or Frangelico.</i>	21
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Gluten free pasta available on request.

We strive to source all our ingredients locally using sustainable produce.

In some instances, we source products from France, Italy, Spain and Japan.

A discretionary service fee of 10% is applied for groups of 6 or more in lieu of tip.

A processing fee of 0.8% - 2% is applied to all credit & debit cards.