

ANTIPASTI

SYDNEY ROCK OYSTERS (GF) <i>Served with a white balsamic & shallot vinaigrette.</i>	7
HOMEMADE CHEESE ARANCINI (V) <i>With Napoletana sauce & shaved 24 months Parmigiano Reggiano.</i>	26
AFFETTATI SELECTION <i>Prosciutto San Daniele, bresaola, mortadella & salami served with grissini & pickled chilli.</i>	44
CURED PETUNA OCEAN TROUT (GF) <i>Served with pickled fennel, cucumber, chilli mayonnaise, fresh chilli, chives & lemon zest.</i>	32
PROSCIUTTO & BURRATA <i>San Daniele prosciutto with fresh burrata, rocket & cherry tomatoes.</i>	34
FRIED CALAMARI (QLD) <i>Lightly dusted and served with homemade lemon mayo.</i>	34
RIBBONS OF BEETROOT (GF,V) <i>Baby spinach, toasted pine nuts, fresh burrata & white balsamic dressing.</i>	30
HEIRLOOM TOMATO CAPRESE (GF,V) <i>Buffalo mozzarella, cherry tomato, oregano & basil olive oil.</i>	34



PASTA

TAGLIATELLE SCIUÈ SCIUÈ WITH KING PRAWNS <i>Handmade pasta with fresh cherry tomatoes, basil, chilli & garlic.</i>	40
PAPPARDELLE WITH BLUE SWIMMER CRAB <i>Handmade pasta, beurre blanc, chilli, chives & lemon zest.</i>	46
DUCK RAGU MEZZELUNE <i>Handmade ravioli, filled with slow cooked duck ragu, buffalo ricotta, with noisette butter sauce & duck jus.</i>	46
FETTUCCINE ALLA BOLOGNESE <i>Handmade pasta, pork ragù with fresh basil & Napoletana sauce.</i>	37
GNOCCHI SORRENTINA <i>Napolitana, basil & buffalo mozzarella.</i>	37

SECONDI

WILD CAUGHT BARRAMUNDI (NT) (GF) <i>With crispy skin, lemon butter & baby caper sauce. Served with Paris mash.</i>	54
VEAL PARMIGIANA <i>With Napoletana sauce, provolone cheese & fresh basil. Served with roasted potatoes.</i>	44
SIRLOIN STEAK MARBLE 5 <i>Served with beef jus & seasonal vegetables.</i>	54
LAMB CUTLETS HERB CRUMBED (THOMAS FARM NSW) <i>With pea & mint sauce, served with seasonal vegetables.</i>	54
ROASTED SPATCHCOCK ALLA DIAVOLA (GAME FARM NSW) (GF) <i>Served with peas, rosemary, garlic, chilli.</i>	51

SIDES

GRILLED BROCCOLINI (V,GF) <i>With Parmigiano Reggiano gratin.</i>	18
FRENCH FRIES (V,VE)	16
ROASTED POTATOES (V,VE)	18
RADICCHIO, ROCKET, PARMIGIANO & FENNEL SALAD (V,GF)	20
MEDITERRANEAN SALAD (V,GF) <i>Cucumber, Danish fetta, cherry tomatoes, black olives & Spanish onion.</i>	18



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

MAINS

GNOCCHI SORRENTINA <i>With Napoli sauce, basil & Vegan mozzarella.</i>	37
VEGAN PENNE BOSCAIOLA <i>Fresh cherry tomatoes, mushrooms, basil, chilli & garlic.</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.