

ANTIPASTI

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| 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> | 24 |
| AFFETTATI SELECTION <i>Prosciutto San Daniele, bresaola, mortadella & salami served with grissini & pickled chilli.</i> | 42 |
| YELLOW FIN TUNA TARTARE <i>With baby capers, spanish onion, tomato concasse, olive oil & lemon zest and crostini.</i> | 32 |
| PROSCIUTTO & BURRATA <i>San Daniele prosciutto with fresh burrata, rocket & cherry tomatoes.</i> | 32 |
| FRIED CALAMARI (QLD) <i>Lightly dusted and served with homemade lemon mayo.</i> | 32 |
| RIBBONS OF BEETROOT (GF,V) <i>Baby spinach, toasted pine nuts, fresh burrata & white balsamic dressing.</i> | 28 |
| HEIRLOOM TOMATO CAPRESE (GF,V) <i>Buffalo mozzarella, cherry tomato, oregano & basil olive oil.</i> | 32 |



PASTA

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| TAGLIATELLE SCIUÈ SCIUÈ WITH KING PRAWNS <i>Handmade pasta with fresh cherry tomatoes, basil, chilli & garlic.</i> | 38 |
| TAGLIOLINI WITH BLUE SWIMMER CRAB <i>Handmade pasta, Bull horn sweet chilli, basil & lemon juice.</i> | 44 |
| VEAL RAVIOLI <i>Handmade ravioli, filled with slow cooked veal ossobuco with butter & sage sauce.</i> | 44 |
| FETTUCCINE ALLA BOLOGNESE <i>Handmade pasta, pork ragù with fresh basil & Napoletana sauce.</i> | 35 |
| GNOCCHI SORRENTINA <i>Napolitana, basil & buffalo mozzarella.</i> | 35 |

SECONDI

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| WILD CAUGHT BARRAMUNDI (NT) (GF) <i>With crispy skin, lemon butter & baby caper sauce. Served with Paris mash.</i> | 52 |
| PORCHETTA ALLA ROMANA (NSW) <i>Rolled & roasted pork belly, with roasted potatoes & seasonal vegetables.</i> | 49 |
| EYE FILLET (SOUTHERN GRAIN 150 days VIC) <i>Served with green pepper sauce & seasonal vegetables.</i> | 59 |
| LAMB CUTLETS HERB CRUMBED (THOMAS FARM NSW) <i>With pea & mint sauce, served with seasonal vegetables.</i> | 52 |
| ROASTED SPATCHCOCK ALLA DIAVOLA (GAME FARM NSW) (GF) <i>Served with peas, rosemary, garlic, chilli.</i> | 49 |

SIDES

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| GRILLED BROCCOLINI (V,GF) <i>With Parmigiano Reggiano gratin.</i> | 16 |
| FRENCH FRIES (V,VE) | 14 |
| ROASTED POTATOES (V,VE) | 16 |
| RADICCHIO, ROCKET, PARMIGIANO & FENNEL SALAD (V,GF) | 18 |
| MEDITERRANEAN SALAD (V,GF) <i>Cucumber, Danish fetta, cherry tomatoes, black olives & Spanish onion.</i> | 16 |



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

MAINS

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| GNOCCHI SORRENTINA <i>With Napoli sauce, basil & Vegan mozzarella.</i> | 35 |
| VEGAN PENNE BOSCAIOLA <i>Fresh cherry tomatoes, mushrooms, basil, chilli & garlic.</i> | 35 |

SIDES

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| MEDITERRANEAN SALAD <i>Cucumber, cherry tomatoes, black olives & Spanish onion.</i> | 16 |
| RADICCHIO, ROCKET & FENNEL SALAD. | 18 |

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| VEGAN AFFOGATO <i>Served with vegan vanilla ice cream & your choice of Amaretto or Frangelico.</i> | 19 |
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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.