

ANTIPASTI

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

HOMEMADE CHEESE ARANCINI (V) (3 pieces) 24
With Napoletana sauce & shaved 24 months Parmigiano Reggiano.

AFFETTATI SELECTION 42
Prosciutto San Daniele, bresaola, mortadella & salami served with crispy flat bread & pickles.

OCEAN TROUT CARPACCIO (GF) 32
Cured trout with shaved fennel, served with virgin olive oil and white balsamic vinegar.

PROSCIUTTO & BURRATA 32
San Daniele prosciutto with fresh burrata & cherry tomatoes.

CALAMARI & GOLDEN FRIED KING PRAWNS (QLD) 38
Served with homemade lemon mayo.

RIBBONS OF BEETROOT (GF,V) 28
Baby spinach, toasted pine nuts, fresh burrata & white balsamic dressing.

HEIRLOOM TOMATO CAPRESE (GF,V) 32
Buffalo mozzarella, cherry tomato, oregano & basil olive oil.

PASTA

TAGLIATELLE SCIUÈ SCIUÈ WITH KING PRAWNS 38
Handmade pasta with fresh cherry tomatoes, basil, chilli & garlic.

TAGLIOLINI WITH BLUE SWIMMER CRAB 44
Handmade pasta, Bull horn sweet chilli, basil & lemon juice.

SQUID INK TORTELLONI 46
Handmade ravioli, filled with scallops, crab & prawns, Garlic chives with acqua pazza sauce.

FETTUCCINE SUMMER BOLOGNESE 35
Handmade pasta, veal & pork ragù with fresh basil, garlic, chilli and cherry tomatoes

GNOCCHI SORRENTINA 35
Napoli sauce, basil & buffalo mozzarella.

SECONDI

WILD CAUGHT BARRAMUNDI (NT) (GF) 52
With crispy skin, roasted capsicum & baby capers sauce.

PORCHETTA ALLA ROMANA (NSW) 49
Rolled & roasted pork belly, with roasted potatoes & seasonal vegetables.

250 gr RANGER'S VALLEY SIRLOIN M4+ 54
Served with café de Paris butter, seasonal vegetables & beef jus.

RACK OF LAMB (THOMAS FARM NSW) 59
With pea & mint sauce, served with seasonal vegetables.

ROASTED SPATCHCOCK ALLA DIAVOLA (GAME FARM NSW)(GF) 49
Served with rosemary, garlic, chilli sauce & seasonal vegetables.

SIDES

GRILLED BROCCOLINI (V,GF) 16
With Parmigiano Reggiano gratin.

FRENCH FRIES (V,VE) 14

ROASTED POTATOES (V,VE) 16

RADICCHIO, ROCKET, PARMIGIANO & FENNEL SALAD (V,GF) 18

MEDITERRANEAN SALAD (V,GF) 16
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

GNOCCHI SORRENTINA <i>With Napoli sauce, basil & Vegan mozzarella.</i>	39
VEGAN PENNE BOSCAIOLA <i>Fresh cherry tomatoes, mushrooms, basil, chilli & garlic.</i>	39

SIDES

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

DOLCI

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.