



ANTIPASTI

ENTREE

CON NOI ANTIPASTO (V) ARANCINI OF THE DAY, CHEESE & SAGE CROQUETTES, SWEET POTATOES BALLS, EGGPLANT BALLS, ZUCCHINI & EGGPLANT CHIPS	23.5	POLPO (GF) GRILLED OCTOPUS SERVED OVER CHICKPEAS PUREE, BASIL PESTO & ROASTED BABY BEETROOT	21.5
MELANZANE (V) (GF) EGGPLANT CANNELLONI STUFFED W RICOTTA & SPINACH, SERVED W NAPOLI SAUCE	16	PROSCIUTTO E MELONE (GF)(DF) CANTALOUPE & PROSCIUTTO CRUDO	18.5
POLPETTE ITALIAN BEEF MEATBALLS, NAPOLI SAUCE & CRUSTY BREAD	18.5	BRUSCHETTA SELECTION OF 3 BRUSCHETTA	15
		GARLIC BREAD (V)	9

KIDS OPTIONS AVAILABLE

FULLY LICENSED & BYO WINE \$7 PER BOTTLE

10% SURCHARGE ON PUBLIC HOLIDAYS

IF YOU HAVE A FOOD ALLERGY, PLEASE NOTIFY THE STAFF.



PRIMI
FIRST COURSE

SPAGHETTI PESCATORA HAND MADE SPAGHETTI SERVED W A SELECTION OF SEAFOOD & SHELLFISH, SAFFRON AND LIGHT NAPOLI SAUCE	34	PAPPARDELLE HAND MADE PAPPARDELLE SERVED W “FOREVER COOKED” BRAISED DUCK RAGÙ	29
PACCHERI ALLA LUCIANA PACCHERI PASTA SERVED W BABY OCTOPUS & CALAMARI RAGÙ, IN NAPOLI SAUCE W BLACK OLIVES, CAPERS, CHILLI & TOPPED W N’DUJA	34.5	RAVIOLI HAND MADE DUCK STUFFED RAVIOLI IN A CREAMY MUSHROOMS SAUCE, TOPPED W MASCARPONE CHEESE & TRUFFLE OIL	29
LINGUINE VESUVIANA HAND MADE LINGUINE SERVED W PRAWNS MEDLEY, CHERRY TOMATOES, ZUCCHINI, SAFFRON & CHILLI, IN A OLIVE OIL BASED SAUCE	38.5	AGNOLOTTI HAND MADE RICOTTA & SPINACH STUFFED AGNOLOTTI SERVED W NAPOLI SAUCE, TOPPED W FRESH RICOTTA CHEESE	25
GNOCCHI HOME MADE POTATO GNOCCHI SERVED W “FOREVER COOKED” BRAISED LAMB RAGÙ	29	RISOTTO OF THE DAY	MP

KIDS OPTIONS AVAILABLE

FULLY LICENSED & BYO WINE \$7 PER BOTTLE

10% SURCHARGE ON PUBLIC HOLIDAYS

IF YOU HAVE A FOOD ALLERGY, PLEASE NOTIFY THE STAFF.



SECONDI

SECOND COURSE

INVOLTINO

34

STUFFED CHICKEN THIGH
WRAPPED IN PROSCIUTTO,
SERVED OVER PEPPERONATA,
ASPARAGUS PUREE &
SWEET POTATO BALL AND
GRILLED ARTICHOKE ON TOP

BEEF CHEEKS

35.5

BRAISED BEEF CHEEKS
SERVED OVER MASHED
POTATOES & SPINACH IN A
DEMI GLACE SAUCE

SURF'N'TURF

48.5

400GR GRILLED SCOTCH
FILLET MARINATED IN HOME
MADE DRY RUB SERVED W
MASHED POTATOES &
SPINACH. TOPPED W GARLIC
& CHILLI PRAWNS

SCALOPPINE

34.5

PAN SEARED VEAL
SCALOPPINE SERVED IN A
CREAMY MUSHROOMS
SAUCE W POTATO CAKES &
CHARGRILLED BROCCOLINI

LAMB SADDLE

43.5

OVEN ROASTED LAMB
SADDLE, SERVED OVER
CELERIAC PUREE,
PEPPERONATA, PANELLA &
GRILLED ARTICHOKE

FISH OF THE DAY

MP

PORK BELLY

33.5

FREE-RANGE PORK BELLY
SERVED OVER MASHED
SWEET POTATOES &
CHARGRILLED BROCCOLINI

KIDS OPTIONS AVAILABLE

FULLY LICENSED & BYO WINE \$7 PER BOTTLE

10% SURCHARGE ON PUBLIC HOLIDAYS

IF YOU HAVE A FOOD ALLERGY, PLEASE NOTIFY THE STAFF.



SIDES

CONTORNI

WARM PORK BELLY SALAD SLICED APPLE, ROCKET & AGED BALSAMIC VINEGAR	13	CAPRESE SALAD MOZZARELLA & TOMATO SLICED OVER HOME MADE PESTO TOPPED W AGED BALSAMIC VINEGAR	13.5
ROCKET, PARMESAN & WALNUTS	11	CHARGILLED BROCCOLINI W TOASTED ALMONDS	11
GREEN LEAF SALAD	9	CHIPS	8

DESSERTS

DOLCI

VANILLA PANNA COTTA (GF) TOPPED W BLUEBERRY & RASPBERRY COMPOTE, PISTACHIO & ALMOND FLAKES	14.5	CHOCOLATE BROWNIE SERVED W VANILLA ICE CREAM & RASPBERRY COMPOTE	14.5
ORANGE CREME BRULE TOPPED W PISTACHIOS	14.5	TIRAMISU	14.5
AFFOGATO	9	AFFOGATO W FRANGELICO	15

KIDS OPTIONS AVAILABLE

FULLY LICENSED & BYO WINE \$7 PER BOTTLE

10% SURCHARGE ON PUBLIC HOLIDAYS

IF YOU HAVE A FOOD ALLERGY, PLEASE NOTIFY THE STAFF.