

ANTIPASTI

CON NOI ANTIPASTO (V)

ARANCINI OF THE DAY, CHEESE & SAGE CROQUETTES, SWEET POTATOES BALLS,
EGGPLANT BALLS, ZUCCHINI & EGGPLANT CHIPS

25.5

MELANZANE (V) (GF)

EGGPLANT CANNELLONI STUFFED W RICOTTA & SPINACH,
SERVED WITH NAPOLI SAUCE

18.5

POLPETTE

ITALIAN BEEF MEATBALLS, NAPOLI SAUCE & CRUSTY BREAD

20.5

POLPO (GF)

GRILLED OCTOPUS SERVED OVER CHICKPEAS PUREE, BASIL PESTO
& ROASTED BABY BEETROOT

27.5

SCALLOPS (GF)

PAN SEARED SCALLOPS OVER SWEET POTATO PUREE & ASPARAGUS
IN A BUTTER & SAGE SAUCE

26.5

PROSCIUTTO E MELONE (GF) (DF)

CANTALOUPE & PROSCIUTTO CRUDO

21.5

BRUSCHETTA (GFO)

SELECTION OF 3 BRUSCHETTA -ASK YOU WAITER-

18

GARLIC BREAD (V) (GFO)

9.5

(V) Vegan

(GF) Gluten Free

(GFO) Gluten Free Option

Please notify your waitstaff of any dietary requirements

Fully licensed & BYO wine \$7 per bottle

15% surcharge on Public Holidays

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SPAGHETTI PESCATORA 39.5

HAND MADE SPAGHETTI SERVED WITH A SELECTION OF SEAFOOD & SHELLFISH, SAFFRON AND LIGHT NAPOLI SAUCE

ORECCHIETTE 43.5

HAND MADE LITTLE EAR PASTA SERVED W CHIVES BEURRE BLANC SAUCE, PEAS, BABY SCALLOPS, PRAWNS MEDLEY & FRASER ISLAND CRAB MEAT

LINGUINE VESUVIANA 39.5

HAND MADE LINGUINE SERVED W PRAWNS MEDLEY, CHERRY TOMATOES, ZUCCHINI, SAFFRON & CHILLI IN A OLIVE OIL BASED SAUCE

PAPPARDELLE 32.5

HAND MADE PAPPARDELLE WITH "FOREVER COOKED" BRAISED DUCK RAGÙ

FAZZOLETTI CACCIATORA 33.5

HAND MADE HANDKERCHIEF PASTA SERVED W BRAISED PORK SAUSAGE RAGU IN A CACCIATORA STYLE

GNOCCHI 33.5

HOME MADE POTATO GNOCCHI SERVED WITH "FOREVER COOKED" BRAISED LAMB RAGÙ

RAVIOLI 33.5

HAND MADE DUCK STUFFED RAVIOLI IN A CREAMY MUSHROOMS SAUCE, TOPPED WITH MASCARPONE CHEESE & TRUFFLE OIL

AGNOLOTTI 27

HAND MADE RICOTTA & SPINACH STUFFED AGNOLOTTI SERVED W NAPOLI SAUCE, TOPPED W FRESH RICOTTA CHEESE

RISOTTO OF THE DAY MP

SECONDI

INVOLTINO

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

35.5

BEEF CHEEKS

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

38.5

SURF'N'TURF

450GR GRILLED SCOTCH FILLET MARINATED IN HOMEMADE
DRY RUB SERVED W MASHED POTATOES & SPINACH.
TOPPED W GARLIC & CHILLI PRAWNS

54.5

SCALOPPINE

PAN SEARED VEAL SCALOPPINE SERVED IN A CREAMY MUSHROOM SAUCE W
POTATO CAKES & CHARGILLED BROCCOLINI

39.5

LAMB

OVEN ROASTED LAMB SADDLE, DOUBLE FRENCH-CUT LAMB CHOPS
SERVED OVER CELERIAC PUREE & PEPERONATA

44.5

PORK BELLY

FREE-RANGE PORK BELLY SERVED OVER MASHED SWEET POTATOES & C HAR-
GRILLED BROCCOLINI

36.5

FISH OF THE DAY

MP

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SIDES

CAPRESE SALAD	18
MOZZARELLA & TOMATO SLICED OVER HOME MADE PESTO TOPPED W AGED BALSAMIC VINEGAR	
ROCKET, APPLE, PARMESAN & WALNUTS	12
CHARGRILLED BROCCOLINI	12
WITH TOASTED ALMOND	
GREEN LEAF SALAD	11
CHIPS	9
ZUCCINI & EGGPLANT CHIPS	10

BAMBINI

SPAGHETTI

BOLOGNESE, NAPOLI, BURRO & PARMESAN

16

GNOCCHI

BOLOGNESE, NAPOLI, BURRO & PARMESAN

16

FISH & CHIPS

16

COTOLETTA & CHIPS

16

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VANILLA PANNA COTTA 14.5

TOPPED WITH BLUEBERRY & RASBERRY COMPOTE,
PISTACHIO & ALMOND FLAKES

CHOCOLATE BROWNIE 14.5

VANILLA ICE CREAM & RASBERRY COMPOTE

ORANGE CRÈME BRULÉE 14.5

TOPPED WITH PISTASCHIO

TIRAMISU 14.5

AFFOGATO 9

AFFOGATO WITH FRANGELICO 15

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