

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

STUFFED CALAMARI (GF)

Oven-baked stuffed calamari topped with mozzarella
over livornese sauce
28

BRUSCHETTA (GFO)

Selection of 3 bruschetta -ask you waiter-
18

GARLIC BREAD (V) (GFO)

9.5

(V) VEGETARIAN

(GF) GLUTEN-FREE

(GF) GLUTEN-FREE OPTTION

Please notify our waitstaff of any dietary requirements
Fully licensed & BYO wine \$7 per bottle
15% surcharge on Public Holidays

Please notify our waitstaff of any dietary requirements
Fully licensed & BYO wine \$7 per bottle
15% surcharge on Public Holidays

P
R
I
M
I

SPAGHETTI PESCATORA..... 39.5

Handmade spaghetti served with a selection of seafood, shellfish, saffron, and light Napoli sauce

ORECCHIETTE..... 43.5

Handmade little ear pasta served w chives beurre blanc sauce, Peas, baby scallops, prawns medley & Fraser Island crab meat

LINGUINE VESUVIANA 39.5

Handmade linguine served w prawns medley, cherry tomatoes, zucchini, saffron & chili in an olive oil-based sauce

PAPPARDELLE 32.5

Handmade pappardelle with "forever cooked" braised duck ragù

MACCHERONI CACCIATORA 33.5

Handmade maccheroni pasta served w braised pork sausage ragu in a cacciatore style

GNOCCHI 33.5

Homemade potato gnocchi served with "forever cooked" braised lamb ragù

RAVIOLI 33.5

Handmade duck stuffed ravioli in a creamy mushrooms sauce, topped with mascarpone cheese & truffle oil

AGNOLOTTI 27

Handmade ricotta & spinach stuffed agnolotti served with Napoli sauce, topped w fresh ricotta cheese

RISOTTO OF THE DAY MP

Please notify our waitstaff of any dietary requirements
Fully licensed & BYO wine \$7 per bottle
15% surcharge on Public Holidays

Please notify our waitstaff of any dietary requirements
Fully licensed & BYO wine \$7 per bottle
15% surcharge on Public Holidays

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 With mashed potatoes & spinach, topped w garlic & chili prawns

54.5

SCALOPPINE

Pan-seared veal scaloppine served in a creamy mushroom sauce with potato cakes & chargrilled broccolini

39.5

AGNELLO

Oven-roasted lamb shank served over piselli al prosciutto (green peas & prosciutto) e peperonata

41.5

PORK BELLY

Free-range pork belly served over mashed sweet potatoes & chargrilled broccolini

36.5

FISH OF THE DAY

MP

Please notify our waitstaff of any dietary requirements
Fully licensed & BYO wine \$7 per bottle
15% surcharge on Public Holidays

Please notify our waitstaff of any dietary requirements
Fully licensed & BYO wine \$7 per bottle
15% surcharge on Public Holidays

• SIDES •

CAPRESE SALAD	18
Mozzarella & tomato sliced over homemade pesto topped with aged balsamic vinegar	
ROCKET, APPLE, PARMESAN & WALNUTS	12
CHARGILLED BROCCOLINI	12
With toasted almond	
GREEN LEAF SALAD	11
CHIPS	9
ZUCCINI & EGGPLANT CHIPS	10

VANILLA PANNA COTTA	14.5	
Topped with blueberry & raspberry compote, pistachio & almond flakes		
CHOCOLATE BROWNIE	14.5	D O L C I
Vanilla ice cream & raspberry compote		
ORANGE CRÈME BRULÉE	14.5	
Topped with pistachios		
TIRAMISU	14.5	
AFFOGATO	9	
AFFOGATO WITH FRANGELICO	15	

Please notify our waitstaff of any dietary requirements
Fully licensed & BYO wine \$7 per bottle
15% surcharge on Public Holidays

Please notify our waitstaff of any dietary requirements
Fully licensed & BYO wine \$7 per bottle
15% surcharge on Public Holidays