

# ANTIPASTI

## CON NOI ANTIPASTO (V)

A selection of mini Arancini, Cheese Croquette, Cheese balls and Polenta sticks

**25.50**

## MELANZANE (V) (GF)

Eggplant Cannelloni stuffed w Ricotta & Spinach, served with Napoli sauce

**21.5**

## POLPETTE

3 Italian Beef Meatballs, Napoli sauce & crusty bread

**15.5**

## DI MARE (GF)

Seafood stew with Chorizo, Peas and Cannellini beans

**29.5**

## CHARRED GRILLED CALAMARI (GF)

Calamari served with Chorizo, Rocket and fresh Crudaiola vegetables

**29.5**

## BRUSCHETTA (GFO)

Selection of 2 bruschetta -ask you waiter-

**16.5**

## MOZZARELLA (V)

Buffalo Mozzarella served with Cherry Tomato Confit and Basil Pesto

**21.5**

## GARLIC BREAD (V) (GFO)

**12.5**

(V) VEGETARIAN

(GF) GLUTEN-FREE

(GF) GLUTEN-FREE OPTION

Please notify our waitstaff of any dietary requirements  
Fully licensed & BYO wine \$9 per bottle  
15% surcharge on Public Holidays

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**SPAGHETTI PESCATORA..... 39.5**

A Symphony of Seafood, Shellfish, Saffron, and a delicate Napoli sauce

**SQUID INK CRAB SPAGHETTI..... 44.5**

Fraser Island Crab, Soft Shell Crab, and Cherry Tomato Medley,  
topped with Baked Stone Crab

**LINGUINE MARINARA..... 39.5**

Handmade Linguine served with Selection of Seafood, Shell fish  
with an Olive Oil reduction sauce

**LAMB PAPPARDELLE..... 36.5**

Handmade Pappardelle served with Slow Braised Lamb Ragu

**GNOCCHI VACCINARA..... 35.5**

Homemade Potato Gnocchi served with Oxtail, Mushroom, Pancetta  
And Beef Cheek Ragu with Ricotta Salata

**FETTUCCINE FUNGHI..... 29.5**

Truffled infused Handmade Fettuccine in Creamy Mushroom Sauce, topped  
with Mascarpone and drizzled with Truffle Oil

**PAPPARDELLE DI PAPERA..... 34.5**

Handmade Pappardelle with Braised Duck Ragu and Mushrooms

**AGNOLOTTI ALLA NORMA ..... 31.5**

Handmade Ricotta & Spinach stuffed Agnolotti served with Eggplant,  
Napoli sauce, topped w fresh Ricotta Cheese

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## SECONDI

### **BEEF CHEEKS**

Braised Beef Cheeks served over Mashed Potatoes & Spinach  
in a demi-glace sauce

**41.5**

### **SURF 'N' TURF**

400gm grilled N.Y. Porterhouse, marinated in homemade dry rub served  
with Mashed Potatoes & Crudaiola vegetables, topped w Garlic & Chili Prawns

**49.5**

### **SCALOPPINE**

Pan-seared Veal Scaloppine served in a Creamy Mushroom Sauce  
with Potato cakes & chargrilled Broccolini

**42.5**

### **AGNELLO**

Three lamb cutlets with grilled Lamb Sausage served with roasted  
Potatoes, Spinach and Peperonata

**44.5**

### **POLLO**

Charred grilled half Chicken served with oven roasted Potatoes  
and Green Salad

**37.50**

### **PORK BELLY**

Double cooked Pork Belly, served with Sweet Potatoes mash  
Beetroot and charred grilled Broccolini

**41.5**

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# SIDES

<b>ROCKET, APPLE, PARMESAN &amp; WALNUTS</b> .....	<b>13.5</b>
<b>CHARGRILLED BROCCOLINI</b> .....	<b>14.5</b>
With toasted almond	
<b>GREEN LEAF SALAD</b> .....	<b>12.5</b>
<b>CHIPS</b> .....	<b>9.5</b>

<b>VANILLA PANNA COTTA</b>	<b>15.5</b>
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Topped with Blueberry & Raspberry compote, Pistachio & Almond flakes

<b>CHOCOLATE BROWNIE</b>	<b>15.5</b>
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Vanilla ice cream & Raspberry compote

<b>ORANGE CRÈME BRULÉE</b>	<b>15.5</b>
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Topped with Pistachios

<b>TIRAMISU</b>	<b>16.5</b>
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<b>AFFOGATO</b>	<b>10</b>
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<b>AFFOGATO WITH FRANGELICO</b>	<b>16</b>
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