

Chef Steven Yeomans

BREADS AND PIZZA FOCACCINA

Garlic bread (2 pcs)	6
Italian bread, with extra virgin olive oil and balsamic vinegar (3 pcs)	6
Bruschetta with marinated tomato (2 pcs)	10
Crisp bread, whipped buffalo ricotta, truffle honey	13
Garlic pizza focaccina	17
Chilli pizza focaccina	17
Rosemary and olive oil pizza focaccina	17
(Optional Fior di latte mozzarella on pizza focaccina additional \$2)	

ANTIPASTI

Marinated white anchovies	V	14
Warm marinated mixed olives	V	15
Freshly shucked oysters, white balsamic vinegar, eschallots	¹ / ₂ dozen	27
	dozen	48
Swordfish carpaccio, olive and caper tapenade, semidried tomato		21
Wagyu beef carpaccio (rangers valley mb9) fennel, kumquat, smoked oyster mayo, garlic crumbs		21
Mixed salumi plate, crisp bread		24
"Cacciatore" hot salame		12
Prosciutto di Parma, fresh burrata, marinated tomato, candied walnuts		21
Arancini, napoletana sauce	V	4 ea
King prawns cooked in the shell, nduja butter, macadamia (4 pieces)		32
Crab toast (2 pieces)		22
Calamari fritti, red wine vinegar dipping sauce		19

PASTA

Seafood linguini, prawns, calamari, mussels, scallops	36
Penne, Italian sausage ragu', chilli	33
House made pappardelle, mixed mushroom, truffle paste	V 33
Hand rolled pici, braised duck ragu'	35
House made prawn and polenta agnolotti, tomato, prawn butter sauce	36
Risotto carbonara: speck, pecorino, egg puree	36

MAINS

Crispy skin salmon fillet, pumpkin puree, kipfler potato, radicchio, pancetta	39
Silver dory, Jerusalem artichoke puree, puttanesca, peas and leek	38
Roasted pork belly, celeriac, apple, cabbage	39
Lamb rump, eggplant caponata, salted ricotta, salsa verde	38
Jacks creek, angus beef sirloin, marble score 3, truffle butter, steak fries	49

SIDES AND SALADS

Mixed leaf lettuce, semi dried tomato, goat cheese, red onion	12
Rocket, pear and Parmesan salad	12
Roasted chat potatoes, rosemary	12
Mixed green vegetables, pinenuts, preserved lemon	12
Roasted pumpkin, honey, almond, sage	12
Chips, aioli	9

PIZZA By Matt Thomas

PIZZA ROSSA (tomato base with Fior di latte Mozzarella)

Margherita Tomato, mozzarella, basil	V	24
Napoletana anchovies, olives, basil, garlic		25
Funghi mushrooms, garlic	V	25
Funghi e Radicchio mushrooms, garlic, gorgonzola, radicchio	V	26
Melanzane eggplant, cherry tomato, parmesan, basil	V	25
Cotto double smoked ham, basil		25
Salame salame, onions, basil		25
Diavola Cacciatore "hot salame", roast capsicum, olives, basil		26
Prosciutto e Rucola prosciutto, rocket, shaved parmesan		27
Gamberetti prawns, garlic		26
Romana Italian sausage, potato, rosemary		26
Salsiccia Italian sausage, goat's cheese		26
Pancetta pancetta, prawns, olives, basil		26
Gavin Cacciatore "hot salame", cavolo nero, gorgonzola		26

PIZZA BIANCA (with Fior di latte Mozzarella)

Cacio e Pepe Pecorino and cracked pepper	V	22
Tartufo mushroom, truffle salsa, rocket, parmesan	V	26
Quattro Formaggi goat cheese, Reggiano, gorgonzola, mozzarella, walnuts	V	24
Prosciutto Bianco cooked prosciutto, olives, mixed herbs, cherry tomatoes,		26
Nduja e Pecorino Pecorino cream, goat cheese, cherry tomato, basil, nduja		26



A LA CARTE MENU

DESSERT

Tiramisu'	15
Chocolate delight, hazelnut gelato	15
Fried apple ravioli, rhubarb compote, vanilla gelato	15
Lemon meringue, macadamia	15
Gelato (per scoop)	5
Affogato	9
Affogato with Frangelico	17

Cheese	Individual / 50grams	10
	Selection of 3	25

Cheese served with a selection of dried fruits and bread

Goats ash chevre- Goat milk, soft cheese – Meredith, Victoria

Gorgonzola dolce – Cow milk, soft mould style – Lombardia

Brie - Cow milk, soft cheese – Maubert, France

Reggiano - Cow milk, hard cheese, 24 months – Emilia Romagna

Truffled pecorino – Sheep milk, hard cheese – Toscana

TEA & COFFEE

Tea and Herbal Tea	4
Espresso, Macchiato	4
All other Coffees and hot chocolate	4.5
Calypso Coffee, Irish Coffee and Roman Coffee	11
Espresso martini	21

OPENING TIMES

LUNCH	MONDAY TO SATURDAY	12PM TILL 3PM
DINNER	MONDAY TO THURSDAY	5:30PM TILL 9PM
DINNER	FRIDAY AND SATURDAY	5:30PM TILL 9:30PM

CLOSED SUNDAYS AND PUBLIC HOLIDAYS