

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

Freshly shucked oysters, white balsamic vinegar, eschallots	(A)	½ dozen	27
		dozen	48
Cured ocean trout, pickled beetroot, goat curd, squid ink crumb	(A)		21
Wagyu beef carpaccio, pickled fennel, radish, smoked oyster mayo, garlic crumbs	(A)		21
Mixed salumi plate, crisp bread			24
Marinated white anchovies	(I)		14
King prawns cooked in the shell, nduja butter, macadamia (4 pieces)	(A)		32
Crab toast (2 pieces)	(I)		22
Calamari fritti, red wine vinegar dipping sauce	(I)		19
"Cacciatore" hot salame			12
Warm marinated mixed olives		V	15
Arancini, napoletana sauce		V	5 ea
Eggplant parmigiana		V	18
Burrata, prosciutto di Parma, marinated tomato, candied walnuts			21

SEAFOOD ORIGIN: (A) Australian Seafood; (I) Imported Seafood; (M) Mixed Australian & Imported Seafood
V-Vegetarian

PASTA

Seafood linguini, prawns, calamari, mussels, scallops	(M)	36
Penne, Italian sausage ragu', chilli		34
House made cavatelli, hot salami, black olives, spinach, cherry tomato		34
House made ricotta and pecorino agnolotti, black olive, tomato	V	36
Risotto: speck, parmigiano Reggiano, aged Lambrusco balsamic		36
Paccheri, basil pesto, zucchini, beans, potato, pea	V	34
House made pappardelle, slow cooked lamb shank ragu'		34

MAINS

Crispy skin salmon fillet, pumpkin puree, kipfler potato, radicchio, pancetta	(A)	38
Fish of the day, ver jus, and caper sauce, broccolini, peas	(M)	38
Pan roasted spatchcock, silver beet, baby carrot, herb and mustard veloute		41
Veal fillet wrapped in pancetta, mixed mushroom, bone marrow		44
Scotch Fillet, Angus Reserve, marble score 2, truffle butter, steak fries		56

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

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Please advise of any dietary requirements

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V-Vegetarian

PIZZA By Matt Thomas

PIZZA ROSSA (tomato base with Fior di latte Mozzarella)

Margherita Tomato, mozzarella, basil	V	24
Melanzane eggplant, cherry tomato, parmesan, basil	V	25
Funghi mushrooms, garlic	V	25
Funghi e Radicchio mushrooms, garlic, gorgonzola, radicchio	V	26
Napoletana anchovies, olives, basil, garlic	(I)	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	(I)	26
Romana Italian sausage, potato, rosemary		26
Salsiccia Italian sausage, goat's cheese		26
Pancetta pancetta, prawns, olives, basil	(I)	26
Gavin Cacciatore "hot salame", cavolo nero, gorgonzola		26
Gb gorgonzola, pancetta, radicchio		26
Capricciosa ham, artichoke, olives, mushroom, basil		26

PIZZA BIANCA (with Fior di latte Mozzarella)

Carciofi artichoke, cavolo nero, olives, ricotta salata, goats cheese	V	25
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
Zucca nduja "spicy salmi paste" pumpkin puree, goats cheese, yellow cherry tomato, rocket		26

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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

A 1.4% processing fee applies to all card payments; 10% surcharge applies on Sundays;
15% surcharge applies on public holidays
Corkage \$5.5pp