

**Chef Steven Yeomans**

**BREADS AND FOCACCIA**

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 focaccia	17
Chilli focaccia	17
Rosemary and olive oil focaccia	17
(Optional Fior di latte mozzarella on focaccia additional \$2)	

**ANTIPASTI**

Marinated white anchovies	V	12
Warm marinated mixed olives	V	15
Freshly shucked oysters, white balsamic vinegar, eschallots	<sup>1</sup> / <sub>2</sub> dozen	27
	dozen	48
Petuna ocean trout, beetroot puree, pickled cucumber		21
"Vitello tonnato", slow cooked veal, tuna mayonnaise, capers, garlic crumbs		21
Mixed salumi plate, crisp bread		24
"Cacciatore" hot salame		12
Prosciutto di Parma, fresh burrata, marinated tomato, candied walnuts		21
Fried mozzarella, aioli	V	4 ea
Arancini, napoletana sauce	V	4 ea
King prawns cooked in the shell, nduja butter, macadamia (4 pieces)		32
Seared scallops, cauliflower puree, black pudding (2 pieces)		25
Calamari fritti, red wine vinegar dipping sauce		19

**PASTA**

Seafood linguini, prawns, calamari, mussels, scallops	35
Penne, Italian sausage ragu', chilli	33
Fresh garganelli, basil pesto, beans, pistachio, fresh stracciatella	V 33
House made cavatelli, eggplant, nduja, cured ricotta	34
House made smoked potato agnolotti, braised lamb shank ragu'	34
Risotto Milanese; ossobuco ragu', gremolata	36

**MAINS**

Crispy skin salmon fillet, pumpkin puree, kipfler potato, radicchio, pancetta	38
Sword fish, tomatoes, capers, black olives, anchovy butter	37
Confit duck legs, braised potato, pea puree	39
Beef tenderloin wrapped in pancetta, onion and bread gratin, horseradish mascarpone	42
Pinnacle grass fed beef sirloin, marble score 2+, 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)

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

### PIZZA BIANCA (with Fior di latte Mozzarella)

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

**DESSERT**

Tiramisu'		15
Chocolate delight, hazelnut gelato		15
Fried apple ravioli, rhubarb compote, vanilla gelato		15
Mandarin cheesecake, mixed nut crumble		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	19

**OPENING TIMES**

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

**CLOSED SUNDAYS AND PUBLIC HOLIDAYS**