

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	1/2 dozen	27
	dozen	48
Tuna crudo, horseradish mascarpone, yuzu, fresh fig		21
Wagyu beef carpaccio (rangers valley mb9) pickled fennel, radish, smoked oyster mayo, garlic crumbs		21
Mixed salumi plate, crisp bread		24
Marinated white anchovies		14
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
"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

PASTA

Seafood linguini, prawns, calamari, mussels, scallops		36
Penne, Italian sausage ragu', chilli		34
House made cavatelli, braised baby octopus, capers		35
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	38
Fish of the day, ver jus, and caper sauce, broccolini, peas	38
Pan roasted spatchcock, creamed cabbage, 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

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		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
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



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

A 1.4% processing fee applies to all card payments
Corkage \$5.5pp