

MENU

ANTI PASTI

Focaccia Di Casa Whipped ricotta, hot honey	14
Burrata Golden beets, pickled cucumber, rocket pesto, grissini * V	28
Gamberoni All 'Aglio Local king prawns, garlic, chilli, preserved lemon, parsley evoo GF/DF	22
Calamari Fritti Local caught calamari, polenta crumbs, black garlic, lemon aioli	27
Sicilian Green Olives Lemon, rosemary, olive oil GF/DF/V	14

SALUMI

Served with pepperoncini, melon and mustard **GF**

Mixed Plate Mixed selection of salumi 150g	35
Prosciutto di Parma 50g	15
Capocollo 50g	12
Sopressa Piccante 50g	12

(V) Vegetarian | (GF) Gluten-Free | (DF) Dairy-Free | *Contains nuts

If you have any dietary requirements, please let us know. We're happy to accommodate where possible.

Please note on public holidays, a 15% surcharge applies.

~ Only one (1) bill per table ~

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PASTA

Bolognese Mafalda Traditional ragu, Grana Padano	26
Rigatoni al Zozzona Guanciale, pork, sausage, tomato, pecorino	28
Gamberoni Spaghetti King prawn, garlic, chilli, saffron, parsley, mascarpone	39
Ravioli di Zucca Pumpkin ravioli, pumpkin sauce, sage and pepitas V	34

SECONDI

Eye Fillet 200g MB 2+ Grass Fed Caponata, potato, mushroom, jus GF	54
Chicken Saltimbocca Alla Romana Prosciutto, sage, white wine, cavolo nero	42
Veal Cotoletta Crumbed veal medallions, capsicum confit, rosemary jus	47
Porcini Mushroom Risotto Parmesan crisps, watercress V	37
Fresh Fish Piccata Market fresh fish fillet, lemon caper sauce	47

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INSALATA

Rucola	14
Rocket, pear, almond, pecorino GF/V	
Foglie	12
Green salad, cucumber, tomato, caramelised red wine vinaigrette GF/DF/V	
Caprese	22
Tomato, mozzarella, di bufala, basil	

CONTORNI

Broccolini	14
Lemon, garlic, pistachio GF/V	
Polenta Chips	14
Truffle, parmesan V	
Roasted Potato	12
Rosemary, garlic GF/V	
Patate Fritti	12
Fries and aioli GF/V	

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DOLCE

Cheesecake al Mascarpone Strawberry salad, balsamic, sorbet	15
Crostata al Limone Lemon curd tart, meringue, double cream	16
Tiramisu Almond biscotti	16
Selezione di Formaggi Artigianali Italian cheese selection, traditional garnishes and crackers	36
Amore Affogato With your choice of liquor + 8	16
Limoncello	12
Grappa	12
Frangelico (w/ fresh lime)	12
Adverna (w/ fresh orange)	12
Three Bridges Botrytis Semillon (75ml)	G15 B66
All styles of Lavazza coffee - please ask your waiter	

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