



BREADS

PIZZETTA

Garlic + Chili + Cheese OR Rosemary, Garlic

19

SOURDOUGH (V)

Grilled Sourdough, Truffle Butter

5

ENTRÉE

ARANCINI

Smoked Chorizo, Pulled Chicken, Mushrooms, Baby Peas, Salsa Verde, Grana Padano, Sauce Choron

21

FRITO MISTO (DF) (M)

Calamari, Prawns, Baby Octopus, Soft Shell Crab, Chipotle Aioli

26

ZUCCHINI BLOSSOM (vegan)

Mash Potato, Vegan cheddar, Tofu, Pecan, Romesco, Kale

24

BEEF TARTARE (DF)

Black Angus, Potato Pave, Caviar, Herb Oil, Pear Gel, Sesame puff

29

OCTOPUS (A)

Grilled Octopus Tentacles, Tequila Currants, Mung Bean Sprouts, Champagne Beurre Blanc, Kadaifi

27

OYSTER (A)

Natural 6 / Tosazu + Caviar 7 / Bourbon BBQ + Pecorino 7 / Mornay 7

CHARCUTERIE

47

MEAT BOARD – Prosciutto, Pastrami, Sopressa, Cheddar, Brie, Cornichons, Marinated Olive, Caprese, Lavosh, Grissini **or**

SEAFOOD BOARD(M) – 4pcs Natural Oyster, Calamari, Prawns, Baby Octopus, Soft Shell Crab, Smoked Salmon, Marinated Olives, Chipotle Aioli

SIDES / SALAD

SMOKED DUCK

Smoked Duck, Kale, Cabbage Remoulade, Olive oil, Balsamic Glaze, Meredith Chevre

25

GREENS (Vegan, GF, DF)

Green beans, Snow peas, Cauliflower blossoms, Broccolini, Extra Virgin Olive Oil, Toasted Almonds

17

FRIES (V,GF,DF)

Crunchy Potato Fries, Truffle Aioli, Cajun Seasoning

16

KIPFLERS (GF, DF)

Roasted kipfler potatoes, Duck fat, Rosemary Salt, Cashew Pesto

17

ROMAINE & PARMESAN (GF, Vegetarian option)(I)

Baby cos, Baby Roma Tomatoes, Parmesan, Anchovies, Seeded mustard Dressing, Jamon

16

PASTA

RAVIOLI (Vegetarian option)

Spinach & Ricotta Ravioli, 3 Meat Ragu, Salsa Verde, Grana Padano

38

GNOCCHI (V, GF)

Pumpkin Gnocchi, Wild Mushrooms, Beetroot, Cauliflower Blossoms, Goat Cheese

36

LINGUINI (DF) (M)

Lolligo Squid, Prawns, Clams, Scallops, Baby Octopus, Chili, Garlic, Prawn Bisque

43

MANZO PAPPERDELLE

Slow Cook Beef Brisket, Balsamic, Demi Glace, Mushroom, Pecorino

42

RISOTTO OF THE DAY (GF, VEGAN OPTION)

MP

MAIN

PORKBELLY(DF)	46
Crispy Skin Pork Belly, Couscous, Capsicum, Green pea, Apple + Rhubarb sauce, Port Jus	
DUCK	47
Confit Duck Leg, Cherry + Red Wine Reduction, Spätzle, Mushroom, Green Peas	
CHICKEN ROULADE (GF, DF)	44
Chicken, Mushroom, Sundried Tomatoes, Prosciutto, Bacon, Cashew, Spiced Pumpkin Emulsion, Honey Glazed, Dutch Carrots, Port Jus	
LAMB (GF)	49
Seared Lamb Back Strap, Vincotto Brussels, Paris Mash, Red Wine Jus	
STEAK (GF)	76
250g Black Angus Tenderloin, Garlic Mushroom, Asparagus, Jus, Bearnaise	
TARTE' TATIN (Vegan)	42
Plant Based Schnitzel, Braised Mushroom, Tempura Broccolini, Mustard & Red Currant Vinaigrette	
FISH OF THE DAY (GF) (A)	MP
Smoked Tomato Beurre Blanc, Caponata, Herb Oil	

PIZZA

MARGHERITA (V)	33
Tomato sauce, Buffalo Mozzarella, Basil, Grana Padano, Oregano	
PULLED PORK	35
BBQ Sauce, Mozzarella, Pulled Pork, Potato, Jalapenos, Mushroom	
CAMPAGNOLA	36
Italian Pork Sausage, Pepperoni, Double Smoked Ham, Onion, Potato, Mushrooms, Basil, Mozzarella.	
SEAFOOD (M)	43
Tomato Sauce, Mozzarella, Olives, Clams, Scallops, Prawns, Baby Octopus, Chili, Garlic.	
PROSCIUTTO	37
Tomato Sauce, Buffalo Mozzarella, San Danielle Prosciutto, Extra Virgin Olive Oil, Grana Padano, Rucola	
TANDOORI CHICKEN	38
Tomato Sauce, Mozzarella, Tandoori Chicken, Jalapeno, Onion, Buffalo Mozzarella	
PUTTANESCA (I)	37
Sopressa, Salami, Olive, Chili, Garlic, Tomato, Mozzarella, Anchovies, Pastrami	

DESSERTS

TIRAMISU	23
Coffee Infused Savoiri Biscuits, Mascarpone, Egg Sabayon, Cacao, Chocolate Soil	
PANNACOTTA	23
Coconut Vanilla, Berry Comport, Cranberry Gel	
FIG & APPLE PUDDING	24
Spiced Rum Butter Scottch, Almond Crumble, Coffee Ice cream	
AFFOGATO (ADD ALC 9)	16
Vanilla Ice Cream, Espresso Shot.	
GELATO TRIO (GF) 3 SCOOPS GELATO	17
CHEESE PLATTER	28
Blue 30g, Double Brie 30g, Aged Cheddar 30g, Biscotti, Lavosh, Drunken Figs	
DESSERT PLATTER	45
Tiramisu + Pannacotta + Fig & Apple Pudding	

