

BREADS

PIZZETTA (VEGAN)

Garlic & Chili **OR** Rosemary, Garlic

18

SOURDOUGH (V)

Grilled Sourdough, Truffle Butter

5

ENTRÉE

ARANCINI

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

19

FRITO MISTO (DF)

Calamari, Prawns, Baby Octopus, Enoki Tempura, Chipotle Aioli

23

AUBERGINE (VEGAN, DF)

Breaded Eggplant, Heirloom Tomatoes, Artichokes, Labneh, Bois Boudran

20

BEEF TARTARE (GF, DF)

Angus Beef, Pomme Pave, Avruga Caviar, Cured Egg Yolk

22

OCTOPUS (GF)

Sous vide Chermoula Octopus, Skordalia, Lentil Salsa, Yuzu Gel

23

BOUILLABAISSE

Mussels, Slipper Lobster, Clams, Cabanossi, Garlic, Chilli + Sourdough

26

CHARCUTERIE FOR 2

38

MEAT BOARD – Prosciutto, Grilled Chorizo, Sopressa, Cornichons, Marinated Olive, Rocket Salad, Lavosh

or

SEAFOOD BOARD – Calamari, Prawns, Baby Octopus, Smoked Salmon, Tempura Enoki
Marinated Olives, Lime Aioli, Rocket Salad

SIDES

CAPRESE (v)

Buffalo Mozzarella, Oxheart Tomato, Basil, Aged Balsamic reduction

18

GREENS (Vegan, GF, DF)

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

15

FRIES (V,GF,DF)

Crunchy Potato Fries, Truffle Aioli, Cajun Seasoning

14

KIPFLERS (GF)

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

15

PASTA

TORTELLINI (VEGETARIAN OPTION)

Spinach & Ricotta, Eggplant Caponata Sauce, Suckling Pig

35

GNOCCHI (V,GF)

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

35

LINGUINI (DF)

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

42

CASARECCE

Slow Cooked Lamb Shoulder, Balsamic Demi Glace Pecorino, Crispy Leek

38

SPAGHETTI

Three Meat Bolognese, Neapolitan sauce, Grana Padano.

35

RISOTTO OF THE DAY (GF)

MP



MAINS

PORK BELLY (GF, DF)	42
Crispy Skin Pork Belly, Crab Remoulade, Tamarind Emulsion, Cranberry Gel	
DUCK (GF)	45
Confit Duck Leg, Chicory, Saffron & Cauliflower Puree, King Browns, Red Wine Jus	
CHICKEN ROULADE (GF)	42
Chicken, Mushroom, Sundried Tomatoes, Prosciutto, Currants, Whisky & Macadamia sauce, Dutch Carrots, Ratatouille Salsa, Port Jus	
LAMB (GF,DF)	49
Seared Lamb Cutlets, Grilled Miso Pumpkin, Creamed Hazelnuts, Vincotto Brussels, Red Wine Jus	
STEAK (GF)	69
250g Black Angus Tenderloin, Paris Mash, Chimichurri, Beer Onions, Jus, Bearnaise	
CAVOLO (Vegan, GF)	37
Roasted Cabbage Steak, Chickpea Hummus, Cheddar, Braised Mushrooms, Capers	
FISH OF THE DAY	MP
Smoked Tomato Beurre Blanc, Spatzle, Green Peas, Charred Leek	

PIZZA

MARGHERITA (V)	32
Tomato sauce, Buffalo Mozzarella, Basil, Grana Padano, Oregano	
QUATTRO FORMAGGI (V)	34
Mozzarella, Gorgonzola Picante, Smoked Fior Di Latte, Buffalo Mozzarella, Truffle Oil	
PULLED PORK	34
BBQ Sauce, Mozzarella, Pulled Pork, Potato, Jalapenos, Mushroom	
CAMPAGNOLA	36
Italian Pork Sausage, Pepperoni, Double Smoked Ham, Onion, Potato, Mushrooms, Basil, Mozzarella.	
SEAFOOD	42
Tomato Sauce, Mozzarella, Olives, Clams, Scallops, Prawns, Baby Octopus, Chili, Garlic.	
PROSCIUTTO	36
Tomato Sauce, Buffalo Mozzarella, San Danielle Prosciutto, Extra Virgin Olive Oil, Grana Padano, Rucola	

DESSERTS

TIRAMISU	19
Coffee Infused Savoiri Biscuits, Mascarpone, Egg Sabayon, Cacao, Chocolate Soil	
CRÈME BRULÉE (GF)	18
Cardamon and Cinnamon, Caramelized Toffee, Liquor Braised Cherry	
SPICED RUM & RAISIN PUDDING	19
Spices Rum, Raisins, Hazelnut Crumble, Butterscotch Sauce, Ice Cream, Honey Comb	
AFFOGATO	15
Vanilla Ice Cream, Espresso Shot.	
GELATO TRIO (GF)	16
3 Scoops Gelato	
CHEESE PLATTER	26
Blue, Double Brie, Aged Cheddar 30g ea, Biscotti, Lavosh, Drunken Figs	
DESSERT PLATTER	42
Tiramisu + Spiced Rum & Raisin Pudding + Gelato	

