

Starters

Home baked confit garlic bread (V)	\$12
Add cheese	\$3
Chilli and garlic pizza bread (V)	\$18
Tomato bruschetta pizza bread (V)	\$17
Mediterranean olives marinated in extra virgin olive oil & herbs (V)(G)	\$16
Porcini mushroom and truffle arancini served with red pepper sauce, crispy enoki mushrooms (V)	\$20
Salt & pepper calamari served on a bed of rocket with lime and chilli aioli	\$24
Italian veal and pork meat balls in a napoletana sauce served with sourdough, salted ricotta and basil	\$23.5
Mussel and clam chowder	\$26
Sydney rock oysters natural (min. half dozen)	\$4/ea
Sydney rock oysters kill patrick (min. half dozen)	\$5/ea
Grilled King prawns served with red pepper and samphire salsa (G)	\$27
Crispy layers of eggplant, provolone cheese, napoletana sauce and rocket leaves (V)	\$24

Formaggi & Salumi – Cheese & cured meat board

Please pick from our selection below - maximum 4 items per board

1 item	\$19
2 items	\$31
3 items	\$39
4 items	\$46

Formaggi - Cheese

Primo Amore: This exquisite cheese is infused with red wine from the Veneto region in Italy. It is absolutely delectable, due to the wine, that has penetrated it completely.

Organic pepper and turmeric infused pecorino: This pecorino originates from the unusual and sought after combination of pepper and turmeric which gives it a strong, distinctive aroma.

Verde capra: This is a blue-veined cheese a dry and wrinkly crust, with a amber grey colour. It's paste varies from creamy to crumbly.

Stracco di capra: This is a goat's milk cheese slightly ripened and has a soft, elastic, straw-coloured consistency, with thin pinkish rind. Its texture is soft and crumbly.

Salumi - Cured meats

Wagyu Bresaola: Air dried beef leg salted and cured for three months until it becomes hard and turns a dark red, almost purple colour.

Capocollo dell' Umbria: It is a dry-seasoned pork neck with salt,pepper, garlic and wine which is cured for 4-6 months

Felino hot salami : Felino is the most ancient salami recipe on record originated from parma region of Italy, it has a hot and delicate flavour. Its naturally fermented and spiced with chilli, paprika and peppercorns.

Prosciutto : It is an Italian salt-cured pork leg aged 12/18 months

All boards are served with dried apricot, figs, dates, house made jam and sardinian traditional bread (pane carasau)

Pizza

Margherita

tomato base, cheese, cherry tomatoes, buffalo mozzarella, basil, oregano (V) \$24

Parmigiana

tomato base, cheese, ham, cherry tomatoes, eggplant, grated parmesan \$26

Vegetariana

tomato base, cheese, roasted eggplant, capsicum, zucchini and onions (V) \$26

Fresca

tomato base, cheese, prosciutto, cherry tomatoes, radicchio, buffalo mozzarella \$29

Soppressa salami

tomato base, cheese, mushrooms, ricotta cheese, soppressa salami \$28

Carne

tomato base, cheese, chicken, chorizo and mushrooms \$28

Calzone (folded)

cheese , forest mushrooms, double smoked ham, semidried tomato, spinach and pesto \$28

Di Mare

tomato base, cheese, prawns, calamari, mussels, clams and feta cheese \$31

White base pizzas

Tonno Pizza

fior di latte, spanish onion, tuna and capers \$26

Contadina pizza

Fior di latte cheese, kipfler potatoes, fennel sausages, caramelised onion and rosemary \$27

Extra truffle oil

\$3

Gluten Free pizza bases – All pizzas (excluding calzone) are available gluten free (G)

\$5

Pasta

Penne Siciliana with smoked eggplant, ricotta and mint mousse, dried olives in a napolitana sauce (GA) (V)	\$24
Spaghetti with Wagyu beef bolognese, shiraz , parsley and grated parmesan (GA)	\$26
Home made gnocchi with napoletana sauce, goat's cheese and basil oil (V)	\$29
Wild mushroom risotto with truffle oil, crispy enoki mushrooms (V)	\$29
Spaghetti with fresh market seafood in a roma tomato sugo (GA)	\$32
Creamy fettuccine with smoked chicken, oyster mushroom, confit cherry tomatoes, spinach (GA)	\$29
Pappardelle with slow cooked osso buco ragout and shaved parmesan (G)	\$29
Gluten free pasta	\$5

Meat - Main Course

Fried chicken breast stuffed w ricotta spinach, green peppercorn, creamy eschallot sauce	\$35
Slow cooked lamb shoulder served with truffle mash, baby spinach and red wine jus(G)	\$39
300g Darling Down Angus rump served with rosemary potato and Portobello mushroom (G)	\$41
Kangaroo served with warm barley and mushroom salad, pickled beetroot and red wine jus(G)	\$36
Grilled chicken supreme w fresh king prawns on fresh avocado and creamy tomato sauce (G)	\$38
Mixed seasonal vegetable stack with a fresh herb salsa and melted buffalo mozzarella (G)(V)	\$34

Seafood - Main Course

Grilled barramundi served with sautéed clams and fennel, lemon butter and cinzano sauce(G)	\$39
Marinated baby octopus w roasted rosemary potato, cherry tomatoes, olives and balsamicreduction (G)	\$36
Crispy skin trout fillet served with prosciutto wrapped greens, crispy kumera, red pepper and mint salsa	\$39
Whole fish of the day served w braised fennel, rosemary potatoes and lemon butter(G)	\$41

Salse - Sauces \$3

Red wine jus

Fresh herb salsa (G)(V)

Wild mushroom sauce (G)

Insalata - Salad

Beetroot & pumpkin salad w spinach, sheep feta cheese, roasted macadamia and honey balsamic dressing (G)(V) \$24

Warm haloumi salad with curly red capsicum , asparagus, purple cauliflowers, watercress, roasted almonds and a chardonnay vinaigrette (GA) \$25

Garlic prawn salad with roma tomato, avocado, mint , dill and lemon dressing (G) \$27

Caesar salad w baby cos lettuce, parmesan shavings, soft boiled egg, sautéed bacon & croutons served with bread (GA) \$21

Extras

Grilled chicken \$4

Grilled Prawns \$6

Smoked salmon \$5

Contorni – Sides

Plain bread (V) \$6

Potato Chips (V) \$10

Steamed broccolini with confit cherry tomatoes and lemon oil (G)(V) \$15

Garden Salad (G)(V) \$13

Stuffed portobello mushroom with ricotta cheese, semi-dried tomatoes (G)(V) \$14

Roasted rosemary potatoes (V) \$13

Truffle mash (G)(V) \$14

Grilled asparagus topped with grated salted ricotta (G)(V) \$13