

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 and herbs (V)(G)	\$16
Porcini mushroom and truffle arancini served with red pepper sauce, crispy enoki mushrooms (V)	\$20
Salt and pepper calamari served on a bed of rocket with lime and chilli aioli	\$24
Italian veal and pork meat balls in a napolitana sauce served with sourdough, salted ricotta and basil	\$23
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, napolitana 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

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 (V) (GA)	\$24
Spaghetti with Wagyu beef bolognese, shiraz , parsley and grated parmesan (GA)	\$26
Home made gnocchi with napolitana sauce, goat's cheese and basil oil (V)	\$29
Wild mushroom risotto with truffle oil, crispy enoki mushrooms (V)(G)	\$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 (GA)	\$29
Gluten free pasta	\$5

Meat and Vegetable - Main Course

Mixed seasonal vegetable stack with a fresh herb salsa and melted buffalo mozzarella (G)(V)	\$34
Fried chicken breast stuffed w ricotta spinach, green peppercorn, creamy eschallot sauce	\$35
Grilled chicken supreme w fresh king prawns on fresh avocado and creamy tomato sauce (G)	\$38
Kangaroo served with warm barley and mushroom salad, pickled beetroot and red wine jus (G)	\$36
Slow cooked lamb shoulder served with truffle mash, baby spinach and red wine jus (G)	\$39
350g grain fed N.Y. Sirloin served with sweet potato chips and Portobello mushroom (G)	\$46
450g Angus Rib Eye served with grilled asparagus (G)	\$49

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 balsamic reduction (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 and 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
Sweet potato chips (V)	\$13
Roasted rosemary potatoes (V)	\$13
Truffle mash (G)(V)	\$14
Steamed broccolini with confit cherry tomatoes and lemon oil (G)(V)	\$15
Garden Salad (G)(V)	\$13
Stuffed portobello mushroom with ricotta cheese and semi-dried tomatoes (G)(V)	\$14
Grilled asparagus topped with grated salted ricotta (G)(V)	\$13