

### *Sharing Dishes*

Home baked confit garlic bread (V)	\$11.5
Chilli and garlic pizza bread (V)	\$18.5
Mediterranean marinated olives in extra virgin olive oil & fresh lemon thyme (V) (G)	\$16.5
Smoked trout mousse bruschetta with salmon roe	\$18.5
Salt & pepper calamari served with lime & chilli aioli	\$22.5
Italian lamb meat balls in a napolitana sauce served with sourdough, herb crumbs & mornay sauce	\$23.5
Mussel hot pot served two ways	\$23.5
- chilli, napoletana and garlic sauce	
- chilli, creamy garlic and wine sauce	

### *Starters*

Sydney rock oysters (min. half dozen)	\$4 ea
Spinach & ricotta arancini served in a napolitana sauce and salted ricotta	\$18.5
Seared scallops with 3 textures of cauliflower and a parmesan crust	\$24.5
House cured duck prosciutto w poached pears, fennel infused butter served w rye bread	\$24.5
King prawns served with samphire and thousand island sauce	\$23.5
Beetroot cured salmon gravlax with beetroot pickles, cucumber ribbons, capers, dill aioli	\$24.5

## Formaggi & Salumi – Cheese & cured meat board

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

1 item	\$19
2 items	\$27
3 items	\$35
4 items	\$43

### Formaggi - Cheese

Mliawa blue: It is an Australian cheese produced by a specialist cheesemaker located in North East Victoria. Inspired by Gorgonzola Dolce, it is an extremely mild, creamy and soft blue cheese underlined by a well-balanced, buttery flavor with rich, sweet notes.

Maffra black cheddar: Aged between 15-24 months in their own maturation cellar this cheese has a cloth rind to allow for a thin rind and to retain a large amount of moisture. It has a buttery sweetness initially leaving a grassy, milky, cheddar taste.

Tre Stelle Taleggio: It is a semi soft washed-rind smear-ripened Italian cheese with a thin crust and strong aroma. A relatively mild flavor with a fruity tang.

Burner Piave: It is made in a region called Gorizia ( west of Venice in Italy) The flavor is incredibly sweet and caramelly with undertones of tropical fruit - passionfruit in particular - and like good parmigiano, pineapple with lingering mixed nuts.

### Salumi - Cured meats

San Daniele Prosciutto- Salt-cured and air dried ham and made from either pig leg or thigh

Wagyu Bresaola: Salt & spiced cured and 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

Salame di Norcia- Salt & spiced cured and air dried cuts of pork shoulder, neck and leg

*Served with muscatels, dried fruits. house made jam and tipico pane Carasau*

## *Pizza*

Margherita	
tomato base, cheese, cherry tomatoes, buffalo mozzarella, basil, oregano (V)	\$23.5
Parmigiana	
tomato base, cheese, ham, cherry tomatoes, eggplant, grated parmesan	\$24.5
Capricciosa	
tomato base, cheese, ham, capers, mushrooms, pepperoni, capsicum, olives	\$25.5
Vegetariana	
tomato base, cheese, roasted eggplant, roasted capsicum, spinach and onions (V)	\$25.5
Fresca	
tomato base, cheese, prosciutto, cherry tomatoes, avocado, buffalo mozzarella	\$26.5
Soppressa salami	
tomato base, cheese, mushrooms, crescenza cheese, sopressa salami	\$26.5
Asiago	
tomato base, cheese, ham, asiago cheese, mushrooms	\$27.5
Carne	
tomato base, cheese, chicken, chorizo, pepperoni, and mushrooms	\$27.5
Calzone (folded)	
asiago cheese, pepperoni, mushroom, semidried tomato, spinach and pesto	\$28.5
Di Mare	
tomato base, cheese, prawns, scallops, mussels, feta and salsa verde	\$28.5
Montagna	
tomato base, cheese, bresaola, mushrooms, shaved parmesan & rocket leaves	\$28.5
Prosciutto (white base pizza)	
garlic and cheese base, prosciutto, rocket leaves, parmesan & balsamic glaze	\$28.5
Extra truffle oil	\$3
Gluten Free pizza bases – All pizzas (excluding calzone) are available gluten free (G)	\$5

## *Pasta*

Penne with napoletana sauce, fresh chilli, garlic, olives, cherry tomatoes and fresh basil (V)	\$24.5
Spaghetti Bolognese with parsley and parmesan	\$25.5
Orecchiette with broccoli, chilli and white wine sauce served with herbs crumb and anchovy	\$25.5
Linguine with salmon, asparagus, semi dried tomatoes and dill in a creamy napolitana sauce	\$27.5
Crab risotto with fennel, chilli, dill and salmon roe	\$28.5
Braised lamb pappardelle with beetroot, carrot, goats cheese and micro rocket	\$28.5
Spaghetti with market fresh seafood and grilled king prawns in a white wine sauce	\$29.5
Gnocchi with prawns, zucchini, confit cherry tomatoes, pine nuts and sage	\$29.5
Spaghetti with clams, chilli, rocket pesto	\$27.5
Open style ravioli stuffed with braised duck leg ragu, tomato concasse, rocket and grilled asparagus	\$29.5
Gluten free pasta	\$5

### ***Secondi - Mains***

Free range Chicken Supreme served with capsicum, eggplant and potato caponata (G)	\$31.5
Braised pork belly served with pickled white cabbage, crackling, spiced apple puree and red wine jus (G)	\$35.5
Crispy skin salmon served w warm Jerusalem artichoke-chickpea salad and capsicum puree (G)	\$35.5
Kangaroo fillet served medium rare with roasted onion, polenta cake, and micro herbs	\$35.5
Grilled barramundi fillet served with sautéed wild mushrooms, salsa verde and tomato concasse	\$37.5
Whole baby snapper served w herb tossed chat potatoes, roasted truss-tomatoes and lemon-oil (G)	\$39.5

### ***Insalata - Salad***

Beetroot & pumpkin salad w spinach, sheeps feta cheese, macadamia with honey balsamic dressing (V) (G)	\$22.5
Grilled butterflied Sardines w black pepper aioli and a kohlrabi, apple and lambs lettuce salad (G)	\$24.5
Bocconcini and tomato salad w radicchio, avocado, chives and white balsamic vinaigrette served with bread (V) (GA)	\$21.5
Rocket salad with gorgonzola cheese, candy walnuts, winter pears and apple balsamic vinaigrette served with bread (V) (GA)	\$24.5
Freshly grilled chicken Caesar salad w baby cos lettuce, soft boiled egg, sautéed speck & croutons served with bread (G A)	\$25.5

### ***La Griglia - From the Grill***

300gm Queensland grain fed MSA angus rump	\$34
300gm Darling Down, 100 days Grain fed beef scotch fillet	\$41
350gm New England Pasture fed MSA premium swift sirloin	\$39
250gm Northern NSW Lamb rump	\$32.5

### **Salse - Steak Sauces**

Creamy peppercorn and rosemary (G)
Black pepper and garlic aioli (G)
Red wine w roasted eschallots (G)
Lemon, fennel and chilli butter
Wild mushroom sauce (G)

*\*All Steaks come with one sauce and sweet potato, chilli and thyme mash*

<i>Extra sauce</i>	<b>\$3</b>
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### ***Contorni – Sides***

<i>Plain bread (V)</i>	\$4.5
Potato Chips (V)	\$10.5
Roasted potato (V)	\$12.5
Garden Salad (V)	\$12.5
Steamed broccolini, almond flakes and chilli w extra virgin olive oil (V)	\$14.5
Stuffed portobello mushroom with ricotta cheese, semi-dried tomatoes (V) (G)	\$13.5
Polenta chips	\$12.5
Rocket/parmesan salad (V) (G)	\$12.5
Sweet potato, chilli and thyme mash (V) (G)	\$14.5