

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>	\$3
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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