



Entrée/Tapas

ARANCINI (V)

Porcini mushroom & parmesan risotto balls. Served with roasted garlic aioli & truffle oil
\$19

ANTIPASTI BOARD FOR 2

A selection of cured meats, olives, buffalo mozzarella, arancini, roasted chickpeas, hummus & grilled sourdough bread
\$36

OLIVES (VE – GF – DF)

Selection of marinated olives
\$10

CALAMARI FRITTI (GF – DF)

Chilli & basil salted squid served with smoked tomato mayonnaise & lemon
\$19

GARLIC & ROSEMARY PIZZA CRUST (V – VE – DF)

Served with rocket pesto, tomato sugo, balsamic & olive oil
\$18

CAULIFLOWER CHIPS (V – GF – DF)

Crispy cauliflower chips finished with sumac & saffron mayonnaise
\$17

POLPETTE (DF – GFO)

Italian meatballs baked with heirloom tomatoes spicy Sicilian tomato sauce & sourdough
\$19

GRILLED YAMBA KING PRAWNS (GF)

Chilli, garlic & lemon
\$28

LOADED FRIES (GF – V)

Topped with pecorino, truffle & roasted garlic aioli
\$10

Pasta

Gluten Free Pasta \$4

Our pasta made with 100% Australian Durum Wheat & Free Range eggs

BEEF BRISKET RAGU

Tagliatelle, slow roasted beef brisket served with tomato sugo
\$24S \$28L

POTATO GNOCCHI

House made gnocchi, spinach, roasted peppers, Italian sausage & pangrattato
\$26S \$30L

ROASTED EGGPLANT, CARAMELISED ONIONS & FETA RAVIOLI (V)

Pesto, pistachio, spinach & salted ricotta
\$26S \$30L

VE – Vegan V – Vegetarian GF – Gluten Free

10% surcharge on Sundays and Public Holidays



Larger

CERTIFIED BLACK ANGUS RIVERINA SIRLOIN

300gms 6+ marbled score, brocolini, onion soubise, french fried onions & jus
\$38

PAN ROASTED BARRAMUNDI FILLET (GF)

Served with heirloom tomatoes, olives, peas, pea leaves & chilli oil
\$35

FRUTTI DI MARE RISOTTO

Tomato sugo, chilli, king prawns, squid, barramundi, blue swimmer crab & buffalo mozzarella
\$35

VITELLO (GF)

Pan roast veal medallions, peppercorns, capers, sage & brandy jus
\$35

CHILLI CRAB SPAGHETTINI

WA Blue swimmer crab, heirloom tomatoes, chilli, confit shallots, garlic & basil
\$33

PAN ROASTED CHICKEN BREAST (GF)

Served with cannellini beans, heirloom tomatoes, basil, olives, tomato sugo, gorgonzola & prosciutto
\$35

Salads

RUCOLA (V – VE – GF)

Rocket, Apple, Parmesan, walnuts, citrus dressing
\$17

ZUCCA ARROSTO (V – GF)

Roasted pumpkin, rocket, radicchio, buffalo mozzarella, roasted macadamia, citrus dressing
\$18

Sides

\$10 Each

PATATA (V – GF)

Roasted potatoes & caramelised onions

BROCCOLINI (V – VE – GF – DF)

Hazelnut, preserved lemon & olive oil

PATATINE FRITTE (V)

French Fries served with roasted garlic aioli

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