

## Antipasti

<b>TEMPURA ZUCCHINI FLOWER</b> <i>ricotta, parmesan, lemon &amp; marinara sauce</i>	7 each
<b>GARLIC &amp; ROSEMARY FOCACCIA</b> <i>olive oil &amp; balsamic</i>	13
<b>PIZZA ROSSA</b> <i>napoli, olive oil, oregano &amp; garlic</i>	14
<b>LIGHTLY FRIED CALAMARI</b> <i>garlic, parsley, dill aioli &amp; lemon</i>	19
<b>GARLIC BUTTER PRAWNS</b> <i>queensland king prawns, chilli oil &amp; charred lemon</i>	27
<b>FRITTO MISTO SALAD</b> <i>prawns, calamari, barramundi, rocket &amp; lemon dressing</i>	28
<b>ANTIPASTO PLATE</b> <i>san danielle prosciutto, mortadella, olives, pickles, cheese of the day &amp; olive bread</i>	21

## Pasta

<b>TRADITIONAL CARBONARA</b> <i>spaghetti, egg yolk, pancetta &amp; pecorino</i>	34
<b>CREAMY SUNDRIED TOMATO</b> <i>linguini, pesto &amp; toasted walnuts</i>	30
<b>BRAISED LAMB</b> <i>parpadelle, pulled lamb, peas, broad beans &amp; parmesan</i>	32
<b>RISOTTO ALLA ZUCCA</b> <i>roast pumpkin puree, mushroom, sage &amp; ricotta</i>	29

## Secondi

<b>FISH &amp; CHIPS</b> <i>tempura fish of the day, dill aioli, malt vinegar &amp; lemon</i>	29
<b>VEAL SALTIMBOCCA</b> <i>prosciutto, sage &amp; red wine jus</i>	32
<b>200g BLACK ANGUS STRIPLOIN</b> <i>onion tomato marmalade &amp; red wine jus</i>	43

## Pizza + Sides

<b>CLASSIC MARGHERITA</b> <i>rossa base, fior di latte &amp; basil</i>	17
<b>PESTO CHICKEN</b> <i>mushroom, confit cherry tomatoes, garlic &amp; feta</i>	26
<b>SMOKED SALMON</b> <i>bianca base, sour cream, capers, rocket, red onion &amp; lemon</i>	26
<b>SEASONAL STEAMED VEGETABLES</b>	
<b>PARIS MASH</b>	
<b>PEAR, WALNUT &amp; GORGONZOLA SALAD</b> <i>one side</i>	12
<i>two sides</i>	22
<i>three sides</i>	34

*Dessert*

<b>PAVLOVA</b> <i>apple compote</i>	13
<b>AFFOGATO WITH CHOICE OF LIQUEUR</b> Madagascar vanilla bean gelato, brazil nero espresso, choice of liqueur (Amaretti/ Peanut Butter Whiskey / Irish Liqueur / Bumbu Creamed Rum / Tromba Cafeto (Coffee Tequila)	18/21



*Something to finish*

<b>MANLY SPIRIT LIMONCELLO</b>	14
<b>TU ES BELLE MUSCAT BLANC</b> (perfect over ice with lime)	10
<b>JOSEPH CARTRON APRICOT BRANDY</b>	13
<b>AMARO MONTENGRO</b>	14
<b>MORRIS CLASSIC TAWNY PORT</b>	12
<b>MARTELL V.S COGNAC</b>	14
<b>TROMBA CAFETO (TEQUILA COFFEE)</b>	17
<b>SKREWBALL PEANUT BUTTER WHISKEY</b>	14
<b>AVERNA ECLIPSE</b> Amaro Averna, Havana Club Anejo Especial Rum, Licor 43, Chocolate Bitters, Coffee	24