

Snacks

PRAWN & BUG BRIOCHE BITE <i>citrus mayo, herbs & salmon caviar</i>	12 each
ANCHOVY TOAST <i>tomato chutney, salsa verde & guindilla peppers</i>	7 each

Antipasti

MIXED LIGURIAN & SICILIAN OLIVES	10
HOUSE MADE FOCACCIA <i>choice of whipped ricotta, olive oil & balsamic or mortadella mousse</i>	3 pce
PIZZA ROSSA <i>napoli, olive oil, oregano & garlic</i>	17

Primi

TEMPURA ZUCCHINI FLOWER <i>prawn nduja mousse, purple cauliflower puree & pumpkin seed oil</i>	24
BURRATA <i>roasted peaches, preserved zucchini, rosemary honey, basil oil & almonds</i>	29
ARANCINI <i>cauliflower, feta, olives & napolli sauce</i>	19
LIGHTLY FRIED CALAMARI <i>garlic, parsley, chilli lime aioli & lemon</i>	25
GRILLED OCTOPUS <i>red capsicum hummus, salsa verde & lemon</i>	28
GARLIC BUTTER PRAWNS <i>queensland king prawns, chilli oil & charred lemon</i>	27
BEEF CARPACCIO <i>eye fillet, horseradish cream, radish, capers, balsamic & basil oil</i>	29

Pasta / Risotto / Ravioli

PRAWN & BUG <i>linguini, zucchini cream puree, chilli oil, lemon & fresh herbs</i>	46
AMATRICIANA MODO MIO <i>mezze maniche, guanciale, confit tomatoes, basil oil, chilli & stracciatella</i>	34
AGLIO e OLIO <i>linguini, garlic, chilli, olive oil, parsley & lemon</i> + add chicken + add clams + add prawns	25 9/12
MARINARA <i>spaghetti, selection of seafood, white wine, fennel, chilli, garlic & napoli</i>	39
BOLOGNESE <i>spaghetti, wagyu beef ragu, garlic, tomato, red wine & parmesan</i>	28
HOUSE MADE LOBSTER RAVIOLI <i>seafood broth & salmon caviar</i>	44
RISOTTO ALLA ZUCCA <i>pumpkin, stracciatella & sage</i>	34

*Can't Decide? Why not try our banquet menu, which are all our favourite dishes \$70pp
All prices are in AUD and are inclusive of GST 15% surcharge applies on Public Holidays
Kitchen handles dietary requirements and while we take care, cross-contamination may occur

<i>Secondi</i>	WILD CAUGHT BARRAMUNDI <i>crispy leeks, lemon butter emulsion, & fried capers</i>	46
	VEAL BACKSTRAP <i>Black and green peppercorn sauce & caramelized onion</i>	45
	SLOW COOKED LAMB SHOULDER <i>puree di fava, jus de provence & herbs</i>	39
	300g PORK COTOLETTA CUTLET <i>carrot miso, raisins & capers</i>	42
	SPATCHCOCK CHICKEN <i>pumpkin puree, charred radicchio salad & picked shallots</i>	38

<i>Pizza</i>	CLASSIC MARGHERITA <i>rossa base, fior di latte & basil</i>	24
	CAPRICIOSA <i>rossa base, mushroom, ham, fior di latte, olives & artichoke</i>	32
	CICCIA <i>rossa base, hot salami, fior di latte, & hot honey</i>	30

<i>Sides</i>	CRISPY POTATOES <i>garlic & rosemary</i>	10
	STEAMED BROCCOLINI <i>manchego</i>	13
	PEAR & WALNUT SALAD <i>rocket, honey truffle vinaigrette & balsamic</i>	21

<i>Dolci</i>	CLASSIC TIRAMISU <i>+ shot of Tromba Cafeto (coffee tequila)</i>	16 17
	STICKY TOFFEE PUDDING <i>butterscotch sauce, meringue, vanilla crumb & vanilla ice-cream</i>	16
	STRAWBERRY PANNA COTTA <i>fennel meringue, red wine syrup, lemon vanilla gel & yoghurt curd</i>	15
	AFFOGATO <i>Madagascar vanilla bean gelato, brazil nero espresso, choice of liqueur (Nocino (walnut) / Amaretti/ Peanut Butter Whiskey / Irish Liqueur / Bumbu Creamed Rum / Tromba Cafeto (Coffee Tequila)</i>	18/21