

FOCACCE

GARLIC FOCACCIA (ve) (vg) garlic, oregano, salt and EVO oil **15**
buffalo mozzarella – **add 6**

ROSAMARINO FOCACCIA (ve) (vg) rosemary, sea salt and EVO oil **15**
buffalo mozzarella – **add 6**

BLACK OLIVES & MOZZARELLA FOCACCIA (veo) (vg) **17**

BRUSCHETTA (ve) (vg) ripened tomatoes and fresh basil **19**
buffalo mozzarella – **add 6**

ENTREES

MARINATED OLIVES (ve) (glo) selection of Mount Zero marinated mixed olives **12**

FRIES (ve) (vg) **14**

EGGPLANT CHIPS (veo) (vg) with honey glaze and gorgonzola fondue **16**

SICILIAN ARANCINI (vg) rice balls with tomato, pea sauce and mozzarella **18**

SCALLOPS (gl) (cn) pan seared, served on cauliflower puree with lemon balm and almond flakes **21**

PORK BELLY (gl) crispy skin pork belly with szechuan pepper glaze **24**

FRESH BURRATA (glo) served on capsicum nduja pesto, basil oil, with homemade grilled focaccia **26**

KING FISH CRUDO (gl) chilli, lemon oil, coriander seed dressing, with basil oil **28**

CALAMARI dusted in semolina with rocket and aioli **30**

INSALATA CAPRESE (gl) (vg) selection of seasonal tomatoes, burrata, basil drizzled with EVO **22**

PROSCIUTTO & BURRATA (glo) 24 month aged Devodier Prosciutto crudo di Parma, rocket, buratta, grissini, EVO oil **35**

* **ve** - vegan, **veo** - vegan option, **gl** - gluten low, **glo** - gluten low option
vg - vegetarian, **vgo** - vegetarian option, **cn** - contains nuts

15% SURCHARGE ON PUBLIC HOLIDAYS | 10% SURCHARGE ON SUNDAYS
CREDIT CARD SURCHARGE 1.76% | WE DO NOT SPLIT BILLS

Please make us aware of any dietary requirements you may have.
We cannot guarantee completely allergy free meals. This is due to the potential traces of allergens in the working environment and supplied ingredients.

HOMEMADE PASTA

GNOCCHI (veo) [glo] [vg] pan tossed in napoli sauce and stracciatella **32**

RISOTTO [gl] [vg] arborio rice, baby king oyster mushrooms, rosemary and truffle oil **34**

RIGATONI [glo] pork neck and sausage ragu in napoli sauce topped with pecorino romano **36**

PAPPARDELLE [glo] slow cooked beef ragu topped with parmigiano reggiano **36**

TONARELLI PESCATORA [glo] mussels, clams, prawns, calamari, cherry tomatoes, garlic and chilli **42**

LINGUINE [glo] moreton bay bugs, cherry tomatoes, lobster bisque, garlic and chilli **44**

gluten free pasta – **add 5**

MAINS

BARRAMUNDI [gl] crispy skin, served on cauliflower puree with sauteed spinach **45**

POLLO [gl] crispy skin chicken breast served with peperonata and basil oil **37**

SCOTCH FILLET [gl] 300g, MBS 3+, served tagliata with lemon and rosemary **62**

SIDES AND SALADS

GREEN BEANS [gl] [veo] [cn] with ricotta salata and almond flakes **14**

FRIES [ve] [vg] **14**

INSALATA MISTA [gl] [ve] radicchio, iceberg lettuce, cos lettuce and vinaigrette **15**

INSALATA CAPRESE [vg] [gl] selection of seasonal tomatoes, burrata and basil drizzled with EVO **22**

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PIZZA

MARGHERITA [vg] san marzano tomatoes, fior di latte, EVO oil and fresh basil **26**

DIAVOLA san marzano tomatoes, fior di latte, hot salami and nduja **28**

SAN DANIELE san marzano tomatoes, buffalo mozzarella, prosciutto San Daniele and rocket **34**

BUFFALO [vg] buffalo mozzarella, cherry tomato, parmesan and fresh basil **32**

SALSICCIA Italian sausage, friarielli, fior di latte and chilli oil **30**

CALABRESE spicy pork sausage, roasted potato, fior di latte and rosemary **28**

PARMIGIANA [veo] [vg] san marzano tomatoes, fior di latte, eggplant, parmesan and fresh basil **28**

CAPRICCIOSA san marzano tomatoes, fior di latte, leg ham, mushroom, artichokes, olives and oregano **30**

SOHO [veo] [vg] pumpkin cream, caramelised onion, fior di latte, rocket and goat cheese **30**

TARTUFATA [veo] [vg] mushroom cream, porcini mushroom, fior di latte, rocket, parmesan and truffle oil **30**

GAMBERI [cn] local marinated prawns, pesto, buffalo mozzarella, fior di latte, rocket and lemon **31**

gluten free pizza base – **add 5**

vegan cheese – **add 5**

ADD ONS

rocket **2**
prawns **6**

anchovies **3**
prosciutto **5**

buffalo mozzarella **7**

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DESSERT

TIRAMISU traditional coffee tiramisu **14**

CHOCOLATE FONDANT (gl) with an oozing chocolate centre, vanilla ice cream and fresh strawberries **14**

NUTELLA PIZZA topped with icing sugar and strawberries **24**

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DIGESTIVES BY THE GLASS

PEDRO XIMENEX SHERRY Spain **14**

AVERNA Italy **14**

LIMONCELLO PALLINI Italy **13**

GALWAY PIPE 12 YO PORT Australia **14**

MONTENEGRO Italy **14**

OPAL BIANCO OR NERA SAMBUCA Italy **13**

NOCELLO Italy **13**

HENNESSY VS France **14**

PENFOLDS 20 YO GRANDFATHER PORT Australia **16**

HENNESSY VSOP France **17**

**Vintage and Beverage items Subject to Change*

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