

FOCACCE

GARLIC FOCACCIA (ve) (vg) garlic, oregano, salt and EVO oil **16**
buffalo mozzarella – add 8

ROSMARINO FOCACCIA (ve) (vg) rosemary, sea salt and EVO oil **16**
buffalo mozzarella – add 8

BLACK OLIVES & MOZZARELLA FOCACCIA (veo) (vg) **18**

BRUSCHETTA (ve) (vg) ripened tomatoes and fresh basil **20**
buffalo mozzarella – add 8

MARINATED OLIVES (ve) (gl) a selection of mount zero marinated mixed olives **12**

FRIES (veo) (vg) with aioli **14**

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

ARANCINI QUATTRO FORMAGGI (vg) parmesan, mozzarella, pecorino and gorgonzola cheese, with mushroom, served on a tallegio and truffle cream **21**

GRILLED PRAWNS (gl) skull island tiger prawns topped with salmoriglio **23**

PORK BELLY (gl) crispy skin pork belly served on a pumpkin puree topped with chimichurri **25**

DUCK & PORK CROQUETTES topped with prune jam **25**

BURRATA served on smoked sundried tomato and chilli pesto served with homemade grilled foccacia **26**

TUNA TARTARE (gl) topped with chilli mayo, avocado, crunchy red onion, crostini and green oil **25**

BEEF SPIEDINI (gl) slow cooked and grilled intercostal beef skewers topped with salmoriglio **20**

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

INSALATA CAPRESE (gl) (vg) a selection of seasonal tomatoes, buffalo mozzarella and basil, drizzled with EVO **22**

PROSCIUTTO & BUFFALO (glo) 24 month aged Devodier Prosciutto crudo di Parma, rocket, buffalo mozzarella, 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) (veo) with taleggio cheese, pumpkin puree and porcini mushrooms **34**

RIGATONI (glo) with pork sausage ragu and mushrooms, cooked in white wine **36**

PAPPARDELLE (glo) with slow cooked tomato and red wine lamb ragu **36**

TONARELLI PESCATORA (glo) with mussels, clams, prawns, calamari, cherry tomatoes, garlic, chilli and white wine **42**

SQUID INK LINGUINE with clams and cherry tomatoes topped with aromatic breadcrumbs **40**

gluten free pasta – **add 5**
choice of penne or spaghetti

MAINS

BARRAMUNDI (gl) pan fried with dutch carrots served on a cauliflower puree **45**

POLLO IN BIANCO (gl) pan fried half chicken in mustard sauce with white wine, shallots and parsley pesto topped with mushrooms **38**

SCOTCH FILLET (gl) 300g, grass fed, MBS 3+ served with lemon and rosemary with a choice of mushroom or peppercorn sauce **62**

RIB EYE (gl) 400g, little joe's, grass fed black angus, MBS 4+, served with lemon and rosemary with a choice of mushroom or peppercorn sauce **78**

SIDES AND SALADS

BROCCOLINI (gl) (veo) EVO, chilli and garlic **16**

FRIES (vg) with aioli **14**

INSALATA MISTA (gl) (vg) (veo) cos lettuce, watercress and black russian tomatoes with honey dressing, topped with shaved parmesan, capers and garlic sauce **16**

INSALATA CAPRESE (vg) (gl) a selection of seasonal tomatoes, buffalo mozzarella 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**

ORTOLANA [vg] san marzano tomatoes, fior di latte, EVO, eggplant, mushroom, olives, zucchini **28**

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

SOHO [veo] [vg] pumpkin cream, caramelised onion, fior di latte, rocket and goat's 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

mushroom **4**

olives **3**

buffalo mozzarella **8**

leg ham **5**

hot salami **6**

rocket **3**

prawns **7**

italian sausage **7**

anchovies **4**

prosciutto **7**

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DESSERT

- TIRAMISU** traditional coffee tiramisu **14**
- NUTELLA CALZONE** strawberries and vanilla ice cream **16**
- VANILLA SLICE** with black cherries **16**
- CHOCOLATE FONDANT** [gl] with white chocolate heart and vanilla ice cream **16**

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DIGESTIVES BY THE GLASS

- PEDRO XIMENEX SHERRY** Spain **14**
- AVERNA** Italy **14**
- LIMONCELLO PALLINI** Italy **14**
- GALWAY PIPE 12 YO PORT** Australia **14**
- MONTENEGRO** Italy **14**
- OPAL BIANCO OR NERA SAMBUCA** Italy **14**
- NOCELLO** Italy **14**
- HENNESSY VS** France **15**
- PENFOLDS 20 YO GRANDFATHER PORT** Australia **17**
- HENNESSY VSOP** France **18**

**Vintage and Beverage items Subject to Change*

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