

STARTERS

Wood-fired sourdough loaf	
Freshly baked to order with a garlic & herb butter	12
Gluten free option	12
House marinated olives with garlic, chilli and thyme	10
Freshly shucked oysters with white balsamic & finger lime mignonette {1}	6
Tuna carpaccio, capers, lemon, chilli, shallot, herb oil & salmon caviar	28
Chargrilled prawns, roasted lemon, salsa verde & sea herbs {2}	25
Coal fired scallops in half shell, seppia aioli, finger lime, fermented radish, baby sorrel {2}	28
Zucchini flowers, house ricotta & fermented pepper {2}	22
Stracciatella; creamed buffalo cheese, pickled zucchini, herb oil, chives	22

Capiche

PASTA

Beef Ragu Pappardelle: Slow cooked beef brisket, tomato, red wine, basil & parmigiano	34
Swordfish Carbonara: Linguine, guanciale, black pepper & chives finished with bottarga & lemon	36
Mushroom Pappardelle: Local mushrooms and goat's cheese with a garlic & thyme panagrattato	32
Amatriciana Rigatoni: Cured free range pork cheek, tomato, chilli & parmigiano	32

LARGER PLATES

Market fresh fish: See waiter for daily special	42
Pasture fed eye fillet: 220g eye fillet, anchovy, parmesan & parsley butter, shoe string fries	46

PIZZA

Margherita: Tomato base, fior di latte mozzarella, parmesan, basil	24
Capo di Orso: Tomato base, fior di latte mozzarella, salame, olives, red onion, peppers	26
Funghi: Local mushrooms, fior di latte mozzarella, provolone, truffle, parsley	28
Capricciosa: Tomato base, fior di latte mozzarella, smoked Banglow ham, local mushrooms, artichoke & basil	28
Gamberi: Prawns, chilli, fior di latte mozzarella, cherry tomato, radicchio, parsley	29
Bangalow: Bangalow smoked ham, truffled ricotta, fior di latte mozzarella, basil	29
Salsiccia: Tomato base, fior di latte mozzarella, pork & fennel sausage, red onion	27
Parmigiana: Eggplant, tomato, fior di latte mozzarella, parmesan, basil & vegan pesto	28
Salmone: Salmon pastrami, tomato, fior di latte mozzarella, capers, mascarpone	32
Hand made & slow fermented sourdough bases / House gluten free option +5	
Add white anchovy / pineapple / olives +3	

SALADS / SIDES

Wood-grilled pumpkin, romesco, parmigiano with toasted pine nuts & crisp sage	21
Farm leaves, hazelnut, blood orange, shaved parmesan, raspberry balsamic & olive oil	18
Brussel sprouts alla Caesar, prosciutto, pan grattato, parmesan, anchovy dressing	21
Fries, tomato salt & roast garlic aioli	11