

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 & avruga caviar	27
Braised octopus, carrot puree and spring vegetables "primavera"	29
Coal fired scallops in half shell, seppia aioli, finger lime, fermented radish, baby sorrel {2}	28
Zucchini flowers, house ricotta & fermented pepper {2}	25
Stracciatella; creamed buffalo cheese, pickled zucchini, herb oil, chives	22

PASTA

Beef Ragu Pappardelle: Slow cooked beef, tomato, red wine, basil & parmigiano	34
Crab Lasagne: rolled lasagne with blue swimmer crab, tomato & crab bisque, beschamel, parmigiano	42
Tagliatelle ai funghi: rose truffle cream, onion, porcini & seasonal mushrooms	32
Amatriciana Rigatoni: Cured free range pork cheek, tomato, chilli & parmigiano	32

LARGER PLATES

Market fish: See waiter for daily special	42
300g Southern Ranges Sirloin, anchovy, parmesan & parsley butter, shoe string fries	58
Spring lamb: Slow cooked lamb shoulder, balsamic glaze & salsa verde	500g 49 / 1kg 79
Whole baked snapper, vine tomato, olives, basil, roasted lemon	49

PIZZA

Margherita: Tomato base, fior di latte mozzarella, parmesan, basil	24
Veneta: Fior di latte mozzarella, asiago cheese, parmesan, cured pork, red onion, walnut cream & basil	29
Funghi: Local mushrooms, fior di latte mozzarella, provolone, truffle, parsley	28
Capricciosa: Tomato base, fior di latte mozzarella, smoked ham, mushrooms, artichoke & basil	28
Gamberi: Chilli prawns, fior di latte mozzarella, cherry tomato, parsley	29
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	28
Diavola: Salame Piccante, tomato, fior di latte mozzarella, oregano, roasted peppers	28
Hand made & slow fermented sourdough bases / House gluten free option +5	
Add anchovy / pineapple / olives +3	

SALADS / SIDES

Panzanella ai bocconcini: Cherry tomato, quakes, balsamic pickled onion, olives, bocconcini, Capiche bread stick	23
Wood-grilled pumpkin, romesco, parmigiano with toasted pine nuts & crisp sage	24
Brussels Sprouts alla Caesar: fried brussels sprouts, prosciutto, parmesan, white anchovy, pan grattato	23
Rocket Salad: poached pears in spices & saffron, toasted walnuts, pickled red onion, parmigiano, vincotto	18
Fries, tomato salt & roast garlic aioli	12

Please note that a 10% surcharge applies on Sundays and 15% on public holidays

BANCHETTO // \$69 p/p

Wine Pairing 1 // \$46 p/p

ANTIPASTO

Wood-fired sourdough loaf, baked fresh to order with garlic & herb butter (to share)

House marinated olives with garlic, chilli and thyme (to share)

Bandini Prosecco

PRIMO

Zucchini flower, house ricotta & fermented pepper (1pp)

Coal fired scallop in half shell, seppia aioli, finger lime, fermented radish, baby sorrel (1pp)

Inama Vin Soave Classico

SECONDO

Beef Ragu Pappardelle: Slow cooked beef, tomato, red wine, basil & parmigiano

OR Tagliatelle ai funghi: rose truffle cream, onion, porcini & seasonal mushrooms (1pp)

Rocket Salad: poached pears in spices & saffron, toasted walnuts,

pickled red onion, parmigiano, vincotto (to share)

Contesa Montepulciano

DOLCE

Pistachio gelato (1pp)

Villa Masa Limoncello

BANCHETTO GRANDIOSO // \$89 p/p

Wine Pairing 2 // \$81 p/p

ANTIPASTO

Wood-fired sourdough loaf, baked fresh to order with garlic & herb butter (to share)

Tuna carpaccio, capers, lemon, chilli, shallot, herb oil & avruga caviar (to share)

Zucchini flower, house ricotta & fermented pepper (1pp)

Louis Roederer Champagne

PRIMO

Tagliatelle ai funghi: rose truffle cream, onion, porcini & seasonal mushrooms

OR Beef Ragu Pappardelle: Slow cooked beef, tomato, red wine, basil & parmigiano (to share)

Scotchmans Hill Chardonnay Or Trediberri Barbera

SECONDO

Spring lamb: Slow cooked lamb shoulder, balsamic glaze & salsa verde

OR Whole baked snapper, vine tomato, olives, basil, roasted lemon (to share)

(Please note that a table of 4 or more have the option to select both dishes from the PRIMO and SECONDO courses)

Wood-grilled pumpkin, romesco, parmigiano with toasted pine nuts & crisp sage (to share)

Rocket Salad: poached pears in spices & saffron, toasted walnuts,

pickled red onion, parmigiano, vincotto (to share)

Bruno Rocca Trifole Dolcetto d'Alba

DOLCE

Tiramisu (to share)

Villa Masa Limoncello