

STARTERS

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HOMEMADE FRESH BREAD Daily prepared in our woodfired oven, fresh bread is served with homemade garlic and herb butter	4.5
	V, GF*
WOODFIRED OLIVES Mixed olives in olive oil, garlic, served hot	9
	VG, GF
CRUMBED OLIVES Green olives filled with fetta cheese, lightly crumbed and deepfried	10.5
TOMATO BRUSCHETTA 2 slices of our homemade bread topped with bruschetta mix (roma tomatoes, onion, fresh basil, olive oil), garlic, finished with balsamic glaze	11
	VG, GF*
ANTIPASTO Selection of Italian cured meat, white anchovies, parmesan chunks, cocktail olives with homemade focaccia	FOR 2 : 28; FOR 4 : 44
	GF*

V - vegetarian

VG - vegan

GF* - gluten free ON REQUEST

ENTRÉE

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ZUCCHINI FLOWERS

Fresh zucchini flowers filled with creamy ricotta and spinach, coated in light tempura then deep fried, served with homemade aioli

V

20

ASPARAGUS & PROSCIUTTO

Grilled Asparagus spears served with crispy San Daniella prosciutto, shaved Parmigiano-Reggiano and extra virgin olive oil

GF

19

HANDMADE ARANCINI

Handmade Porcini mushroom arancini served on a truffle infused cheese sauce with crispy basil

VG

19

SALT & PEPPER CALAMARI

Crispy fried tenderised calamari with house seasoning, garlic aioli and freshly cut lemon wedges

GF

19

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ENTRÉE

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GARLIC PRAWNS

Pan fried Tiger prawns with fresh garlic, extra virgin olive oil, white wine and parsley, served with freshly baked focaccia

GF*

23.5

ITALIAN SAUSAGE HOT POT

Mixed Italian sausage prepared with caramelised onion, chargrilled red capsicum, served with shaved Parmigiano-Reggiano and balsamic reduction, focaccia

GF*

20.5

PORK & FENNEL MEATBALLS

Pork and fennel homemade meatballs prepared in hotpot with napoletana sauce and shaved Parmigiano-Reggiano, focaccia

GF*

20.5

BEEF CARPACCIO

Australian grass fed beef eye fillet, paper-thin sliced drizzled with extra virgin olive oil, lemon, served with rocket salad, and homemade grissini

GF*

21

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PASTA & RISOTTO

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HOMEMADE RAVIOLI Homemade spinach ravioli filled with creamy pumpkin and ricotta, prepared on nut butter and fresh sage, served with walnuts	32
HOMEMADE LASAGNE Homemade spinach pasta with rich beef sauce, combined in layers with Béchamel sauce and cheese, served with butterleaf salad, white balsamic vinaigrette	28
GNOCCHI VEAL RAGU Homemade gnocchi with slow cooked, traditional Italian veal ragu sauce, finished with shaved Parmigiano-Reggiano cheese and fresh parsley	25
FETTUCCINE CARBONARA Creamy carbonara sauce prepared with onions, pancetta, cream and egg, finished with shaved Parmigiano-Reggiano	24

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GF - gluten free pasta available \$2

PASTA & RISOTTO

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PRAWN LINGUINI 28

Pan fried Tiger prawns with garlic, extra virgin olive oil, white wine, cherry tomatoes, finished with fresh parsley and shaved Parmigiano-Reggiano

SPAGHETTI MARINARA 30

Fresh mussels, vongole, squid and prawns, cooked in homemade napoletana sauce with dash of fresh chilli and garlic

TRUFFLE RISOTTO 27

Selection of mixed mushrooms pan fried with white wine and arborio rice, finished with mascarpone and Grana-Padano, drizzle of truffle oil V, VG*

LEEK & PISCTACHIO RISOTTO 25

Pan fried braised leek with extra virgin olive oil, white wine, arborio rice and chopped roasted pistachios with a dash of cream and shaved Parmigiano-Reggiano V, VG*

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WOODFIRED PIZZA

GARLIC AND CHEESE	17
Pizza base brushed with crushed garlic, extra virgin olive oil and topped with mozzarella cheese	V
MARGHERITA	17.5
Tomato based pizza with baby bocconcini and basil	V
POTATO AND ROSEMARY	18
Brushed garlic oil, mozzarella cheese, thinly sliced Désirée potatoes with rosemary	V
PIZZA TARTUFO	24
Tomato base pizza, mozzarella, mushrooms, truffle salami and drizzel of truffle oil	
PUMPKIN AND PINE NUTS	23
Garlic based pizza with roasted pumpkin and pine nuts, spanish onion, mozzarella and basil oil	V
PEAR AND PROSCIUTTO	25
Cheese base, gorgonzola, thinly sliced pears, San Daniele prosciutto, finished with walnuts	

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GF - gluten free base \$3

WOODFIRED PIZZA

BRESAOLA	25
Tomato based pizza with bresaola, capsicum, grana padano and chopped hazelnuts	
PEPERONI	24
Tomato based pizza with bocconcini and mozzarella cheese, mild peperoni	
TOMATO AND RICOTTA	24
Tomato based pizza with mozzarella cheese, heirloom cherry tomatoes, ricotta, oregano and fresh basil	
	V
PROSCIUTTO	25
Tomato based pizza with mozzarella cheese, San Daniele prosciutto, rocket, shaved Grana Padano	
GAMBERIA	26
Tomato based pizza with tiger prawns, mozzarella cheese, cherry tomatoes and fresh chilli	

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GF - gluten free base \$3

MAINS

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STUFFED BELL PEPPER Roasted bell pepper filled with grated purple sweet potato and zucchini, served on homemade napoletana sauce	GF, VG	27
EGGPLANT PARMIGIANA Layered grilled eggplant, parmesan served with peperonata vegetables, balsamic glaze and crispy basil	V, VG*, GF	28
SALMON FILLET Grilled Atlantic salmon fillet served with pan fried peperonata vegetables and chat potatoes, micro herbs	GF	36
CHICKEN SUPREME Chargrilled chicken supreme with honey and rosemary roasted Kent pumpkin, truss cherry tomatoes, served on asparagus creme sauce	GF	33

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GF - gluten free

MAINS

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PORK BELLY	35
Slow cooked crispy skin pork belly, marinated with garlic and rosemary, served with sweet potato puree and slow cooked braised purple and green cabbage with grated Granny Smith apples	GF
EYE FILLET	39
Australian grass fed beef fillet, chargrilled and served with buttered kipfler potatoes, heirloom carrots, roasted field mushroom and red wine jus	GF
SLOW COOKED BEEF CHEEKS	36
12 hours slow cooked beef cheeks, with soft polenta infused with rosemary and parmesan, garnished with crispy parsnip chips and red wine jus	GF
FISH OF THE DAY	39
Fresh Australian sourced whole fish with a side of your choice	GF

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SIDES

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BOWL OF CHIPS Crispy potato chips	V, GF	14
POLENTA CHIPS Homemade polenta chips, seasoned with sea salt and rosemary, served with a red bell pepper aioli	V, GF	16
SEASONAL VEGETABLES Seasonal mix of vegetables, pan fried with garlic and butter	V, GF	15
KIPFLER POTATOES Baby kipfler potatoes with garlic and sea salt	V, GF	16
PEAR & ROCKET SALAD Thinly sliced pears served with fresh rocket, shaved parmesan cheese and balsamic dressing	V, GF	14
BUTTERLEAF SALAD Fresh butterleaf salad served with white balsamic dressing	VG, GF	14
BURRATA TOMATO SALAD Italian creamy Buffalo mozzarella on bed of heirloom cherry tomatoes and balsamic dressing	V, GF	18

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