ANTIPASTO

Taggiasche Olives Marinated with Almonds 19

Cured Meat Selection San Daniele Prosciutto 24 mths, Salumi, Grissini & Giardiniera e 32 m 52

Roasted Peppers with White Anchovy 19

Duck Liver Pate' with Red Wine Jelly & Crostini 26

Arancini - Mushroom & Truffle 24

Half Shell Scallops with Garlic Butter & Sicilian Crumbs 12ea

Fritto Misto, Squid & Whitebait with Rocket & Aioli 150g 30 200g 44 250g 58

Salmon Carpaccio, Fennel, Crispy Capers, Rocket & Aioli 32

Cozze, Mussels with Tomato & Chilli Sugo e 28 m 48

Mozzarella, "By Vannella" with Pea Puree, Prosciutto & Rocket 32

CONTORNI

Caprese Heirloom Tomato, Buffalo Mozzarella, Basil 22

Baby Cos Lettuce with Cherry Tomato, Parmesan, Sicilian Crumbs & Caesar Dressing 19

Spinach - Sautéed with Garlic 17

Roasted Russet Potatoes, Triple Cooked, Aromatics 17

Green Beans with Pepper & Basil 17

Rocket & Parmesan 15

PASTA & RISOTTO

Gnocchi "Caprese" Housemade Gnocchi with Tomato Sugo, Mozzarella & Basil 42

Linguine Marinara, Rustichella d'Abruzzo Linguine with Mussels, Clams, Prawns, Octopus, White Fish, Garlic, Chilli & Parsley 54

Grande Marinara - Add Half Shell Scallop & Prawn 24

Risotto of Blue Swimmer Crab, Prawn, Chilli & Tomato 46

Risotto of Duck, Pancetta & Sage 44

Spaghetti di Campagna, Spaghetti with Roasted Tomato, Ricotta & Sicilian Crumbs 38

Spaghetti Vongole, Spaghetti with Clams, White Wine & Parsley 44

Cavatelli with Wagyu Bolognese Ragu 44

BISTECCA

Hopkins River Beef, Black Angus,
Grass Fed, Marble Score 2+, Victoria

Eye Fillet, 250gm 65

Chefs Cut - Market Price

All steaks served with Roasted Potatoes and a choice of sauce, Mushroom Ragu, Red Wine Jus or Garlic Butter

SECONDI PIATTI

Fish of the day 54

Saltimbocca, Escalopes of Baby Veal with Prosciutto, Sage & Roast Tomatoes 58

Pork Cotoletta, Western Plains, Crumbed Pork Cutlet with Cabbage, Peas, Mint & Pear Relish 54

Half Roast Duck, Twice Baked with Radicchio, Pear, Candied Walnuts & Jus 56

Rib Eye For Two

From cured meats and arancini to a 700g Rib Eye, O'Connor Beef to share, with potatoes, baby cos salad and a tiramisu to finish.

Monday - Thursdays 3 courses - $120pp for 2 people

Cellar Days

$15 Corkage per bottle

Monday - Wednesdays

Steak Frites

300g Scotch Fillet Hopkins River Beef, grass fed, Black Angus, garlic butter, fries & parmesan

Thursdays - $60