

PRIMI PIATTI

Taggiasche Olives Marinated with Almonds 18

Cured Meat Selection of Prosciutto di Galloni 24 mths, Salami, Grissini & Giardiniera e 28 m 42

Roasted Peppers with White Anchovy 18

Duck Liver Pate` with Red Wine Jelly & Crostini 22

Arancini Basil & Mozzarella 24

Half Shell Scallops with Garlic Butter & Sicilian Crumbs 9ea

Calamari Fritti with Rocket & Aioli e 32 m 48

Carpaccio of Tasmanian Salmon, Sugar Cured w Rocket, Shallots, Crispy Capers & Aioli 30

Cozze Mussels with Tomato & Chilli Sugo e 24 m 42

Burrata Handcrafted by "Vannella" w Baked Pear, Proscuitto, Rocket & Balsamic 30

PASTA & RISOTTO

Gnocchi Sugo di Manzo Housemade Gnocchi with Braised Beef Shoulder, Cherry Tomato & Parsley 40

Linguine Marinara Rustichella d'Abruzzo Linguine with Mussels, Clams, Prawns, Octopus, White Fish, Garlic, Chilli & Parsley 48

– Add Half Shell Scallop & Prawn 18

Rotolo hand rolled egg pasta, filled with Spinach & Ricotta, baked & finished with Burnt Sage Butter 38

Risotto of Blue Swimmer Crab, Prawn, Chilli & Tomato 42

Risotto of Pea, Nettle & Straciatella 38

SECONDI PIATTI

Fish of the day 48

Osso Buco Slow Braised Veal Shanks with Gremolata & Saffron Risotto 48

Pork Cotoletta Western Plains, Crumbed Pork Cutlet with Cabbage, Peas, Mint & Pear Relish 48

Half Roast Duck Twice Baked with Radicchio, Pear, Candied Walnuts & Jus 48

Beef Tagliata, Hanger Steak, Hopkins River Beef, Pan Roasted with Rocket, Parmigiano Reggiano & Aged Balsamic 48

1kg Ribeye Hopkins River Beef, grass fed Black Angus, Porcini-rubbed, Garlic Butter - To Share 170

CONTORNI

Caprese Heirloom Tomato, Buffalo Mozzarella & Basil 22

Rocket & Parmesan 14

Roasted Russet Potatoes, Triple Cooked with Aromatics 16

Spinach Sautéed with Garlic 16

Green Beans with Pepper & Basil 16

Baby Cos Lettuce with Cherry Tomato, Parmesan, Sicilian Crumbs & Caesar Dressing 18

*Bread has a service charge of \$1.50 per person

DOLCI

Torta di Limone Lemon Tart with Yoghurt Sorbet 22

Panna Cotta Panna Cotta Vanilla Spiced with Strawberries, White Wine Jelly & Shortbread 22

Tira Mi Su The Italian Favourite 22

Budino al Cioccolato Chocolate Pudding with Hazelnut Gelato 22

Affogato Vanilla Ice Cream with Espresso Shot & Frangelico 22

Selection of Biscotti & Italian Chocolates 18

Gelato Misto Gelato & Sorbet selection 20

FORMAGGIO

Selection of Artisanal Cheeses served with fresh & dried fruit & Crostini

2 Cheese - 28

3 Cheese - 42