

Sharing Dishes

Home baked confit garlic bread (V)	\$11.5
Chilli and garlic pizza bread (V)	\$18.5
Caprese bruschetta w tomato, onion, buffalo mozzarella & balsamic glaze (V)	\$16.5
Mediterranean marinated olives in extra virgin olive oil & fresh lemon thyme (V) (G)	\$16.5
Smoked trout mousse bruschetta w flying fish roe	\$18.5
Salt & pepper calamari served with lime & chilli aioli	\$22.5
Italian veal meat balls in a napolitana sauce served with sourdough bread	\$23.5
Mussel hot pot served two ways	\$23.5
-chilli, napolitana and garlic sauce	
-chilli, creamy garlic and wine sauce	

Starters:

Soup of the day	\$16.5
Beetroot arancini with a creamy four cheese sauce and crispy parsley (V)	\$18.5
Seared scallops in crescenza cheese fondue, thyme sautéed truss tomatoes and sorrel leaves	\$23.5
House cured duck prosciutto w poached pears, fennel infused butter served w rye bread	\$24.5

Formaggi & Salumi – Cheese & cured meat board

Please pick from our selection below – maximum 4 items per board

1 item	\$19
2 items	\$27
3 items	\$35
4 items	\$43

Formaggi – Cheese

Vento d'estate – This artisanal type of cheese which is aged in “Barrique” or barrels covered in freshly cut hay from the Veneto mountains. The result is an incredible cheese which literally reflects the scents of grasses, herbs and wild flowers which it has absorbed during the maturing process.

Verde Capra Cheese – The texture of this cheese is dense and creamy, almost like fudge. The flavour is somewhat similar to a Gorgonzola with a goat's milk tang

Sottocenere with truffle – The grey rind of this cheese is formed by a layer of ash that covers the cheese as it ages. Mixed with the ash are spices such as coriander, nutmeg and cloves. Not only are tiny pieces of truffle found throughout this semi-soft cheese, but the rind is also rubbed with truffle oil and a hint of cinnamon.

Cremeux D'Argental – This soft cow's milk cheese with white mould comes from the region of Lyon. Similar in appearance to Brie this cheese exhibits a silkier, more buttery texture and flavour, with less intense mushroom aromas.

Salumi – Cured meats

San Daniele Prosciutto – Salt-cured and air dried ham and made from either pig leg or thigh

Wagyu Bresaola – Salt & spiced cured and air dried beef leg

Truffle Salami – Truffle infused pork salami

Coppa – is salted and massaged pork matured under vacuum

Pizza

Margherita - tomato base, cheese, cherry tomatoes, buffalo mozzarella, basil, oregano (V)	\$23.5
Parmigiana - tomato base, cheese, ham, cherry tomatoes, eggplant, grated parmesan	\$24.5
Capricciosa - tomato base, cheese, ham, capers, mushrooms, pepperoni, capsicum, olives	\$25.5
Vegetariana - tomato base, cheese, roasted eggplant, roasted capsicum, spinach and onions (V)	\$25.5
Fresca - tomato base, cheese, prosciutto, cherry tomatoes, avocado, buffalo mozzarella	\$26.5
Sopressa salami - tomato base, cheese, mushrooms, stracchino cheese, sopressa salami	\$26.5
Asiago - tomato base, cheese, ham, asiago cheese, mushrooms	\$27.5
Carne - tomato base, cheese, chicken, chorizo, pepperoni, and mushrooms	\$27.5
Calzone - (folded) asiago cheese, pepperoni, mushroom, semidried tomato, spinach and pesto	\$28.5
Di Mare - tomato base, cheese, prawns, scallops, cherry tomatoes, mussels, feta and pesto	\$28.5
Montagna- tomato base, cheese, bresaola, mushrooms, shaved parmesan & rocket leaves	\$28.5
<u>White base pizza</u>	
Pork - pork chipolata, kipfler potatoes, capsicum and brie cheese	\$28.5
Extra truffle oil	\$3
Gluten Free pizza bases - All pizzas (excluding calzone) are available gluten free (G)	\$5

Pasta

Penne w napolitana sauce with fresh chilli, garlic, olives, cherry tomatoes and fresh basil (V)	\$24.5
Spaghetti Bolognese with parsley and parmesan (G)	\$25.5
Homemade beef lasagne made with roasted truss tomatoes and basil oil	\$27.5
Linguine with salmon, asparagus, semi dried tomatoes and dill in a creamy napolitana sauce	\$27.5
Saffron risotto with scallops, crispy pancetta and red-wine jus	\$28.5
Pappardelle with braised lamb shoulder, carrot, beetroot and goats cheese	\$28.5
Spaghetti with market fresh seafood in a herb white wine sauce with garlic	\$29.5
Gnocchi with prawns, zucchini, confit cherry tomatoes, pine nuts and sage	\$29.5
Duck and pear ravioli w corella pears and crispy sage in a forest mushroom sauce	\$29.5
Gluten free pasta	\$5

Secondi - Mains

Tempura battered flathead fillet served with purple carrot puree and sauce gribiche	\$31.5
Free range Chicken Supreme served w capsicum - eggplant and potato caponata (G)	\$31.5
Twice cooked pork belly served with sweet onion sauce, pickled forest mushrooms, kumera chips and chives (G)	\$32.5
Crispy skin salmon served w warm Jerusalem artichoke-chickpea salad and capsicum puree (G)	\$35.5
Kangaroo fillet served medium rare with roasted onion, polenta cake and red-vein sorrel leaves	\$35.5
Grilled barramundi fillet served w homemade basil pesto, sauteed enoki and portobello mushrooms, peppermint tomato salsa (G)	\$37.5
Whole baby snapper served w herb tossed kipfler potatoes, roasted truss-tomatoes and lemon-oil (G)	\$39.5

Insalata - Salad

Beetroot & pumpkin salad w spinach, sheeps feta cheese, macadamia w honey balsamic dressing (V) (G)	\$22.5
Grilled baby octopus salad with aromatic herbs, red cabbage, curled capsicum, chick peas, artichoke hearts and pomegranate dressing (G)	\$24.5
Mixed mediterranean vegetable salad w radicchio, feta stuffed bell peppers, chilli and chive dressing (v) (G)	\$24.5
Rocket salad with gorgonzola cheese, candy walnuts, winter pears and apple balsamic vinaigrette served with bread (V) (G)	\$25.5
Freshly grilled chicken Caesar salad w baby cos lettuce, coddled egg, sautéed speck & croutons served with bread (G A)	\$25.5

La Griglia - From the Grill

300gm Queensland grain fed MSA angus rump	\$34
300gm Darling Down, 100 days Grain fed beef scotch fillet	\$41
350gm New England Pasture fed MSA premium swift sirloin	\$39
250gm Northern NSW Lamb backstrap	\$35

Salse - Steak Sauces

Green peppercorn and brandy (G)
Parmesan aioli w confit garlic & herbs (V) (G)
Red wine w roasted eschallots (G)
Salted butter w confit garlic & rosemary (V) (G)
Wild mushroom sauce (G)

***All Steaks come with one sauce and one foil potato with creme fraîche**

Contorni - Sides

Extra sauce	\$3
Plain bread (V)	\$4.5
Potato Chips (V)	\$10.5
Roasted potato (V)	\$12.5
Garden Salad (V)	\$12.5
Steamed greens w extra virgin olive oil (V)	\$14.5
Stuffed portobello mushroom with ricotta cheese, semi-dried tomatoes (V) (G)	\$13.5
Beetroot and pimentos salad with rocket leaves and house dressing (V) (G)	\$13.5
Grilled corn cob (V) (G)	\$12.5
Rocket/parmesan salad (V) (G)	\$12.5