

MENU BAMBINI

Butter and parmigiano pasta	15
Napoli and parmigiano pasta	15
Fish n' chips, tomato sauce	15

DOLCI

Sicilian Tart <i>Ricotta and orange tart, marinated strawberries, couli, pistachio and meringue crumble</i>	18
Dark Chocolate Tortino <i>Vanilla bean gelato, crushed hazelnut</i>	16
Classic Tiramisu <i>Espresso coffee, savoiardi, Kahlua liqueur, mascarpone cream</i>	16
House Made Gluten Free Cannolo <i>Ricotta, orange and cinnamon gluten free cannolo, pistachio</i>	12
Affogato <i>Vanilla bean gelato, espresso caffe' (add your liqueur +12)</i>	8

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ANTIPASTI

House baked rosemary fornarina (flat focaccia) <i>Smoked salt, hand made Del Bocia butter</i>	14
Mount Zero marinated olives, orange zest	10
Arancini Cacio e Pepe <i>Truffle-pecorino, mozzarella & black pepper with truffle aioli (4) (v)</i>	18
Burrata <i>Burrata cheese, heirloom tomatoes, compressed cantaloupe, pistachio, white balsamic dressing, basil oil (gf) (great with Fornarina)</i>	26
Vitello Tonnato <i>Finely sliced poached veal girello, tuna mayo, veal jus, pickled celery, caperberries (gf, df)</i>	26
Calamari Fritti <i>Crispy baby calamari, wild rocket, aioli, fresh lemon</i>	26
Antipasto della Casa <i>Prosciutto San Daniele DOP, straciatella cheese, coccoli fried dough (perfect to share)</i>	36

PRIMI - HANDMADE FRESH PASTA

Tagliolini al Nero <i>Squid ink tagliolini pasta, market spanner crab, cherry tomato, bisque, lemon zest, parsley oil</i>	42
Ravioloni Cacio e Pepe <i>Ricotta, pecorino cheese, lemon zest filled large ravioli, black pepper, zucchini, semi-dried broad beans, saffron butter, hazelnuts (v)</i>	39
Gnocchi con Brasato di Agnello <i>8-hour braised lamb shoulder, pinot grigio, gremolata, pecorino Romano cheese</i>	40
Pappardelle al Ragù <i>Wide ribbon pasta, slow cooked beef & pork ragù, fennel soffritto, San Marzano tomato, Grana Padano cheese</i>	39

(Gluten free gnocchi, gluten free pasta and vegan ravioloni available)

SECONDI

Barramundi alla Pugliese 40
Crispy skin barramundi fillet, cherry tomato and clam guazzetto, capers, Ligurian olives, Sicilian oregano, basil oil (gf, df)

Pollo Arrosto 39
Roasted free range chicken breast, EVOO crushed potatoes, sautéed oyster mushrooms, grilled leek, chicken jus (gf, df)

Scotch Fillet 300g, Grass Fed, MBS 2+ 55
*Southern Range beef tagliata cooked to your liking, green peppercorn and red wine jus (gf, df)
And your choice of side dish (Contorni)*

CONTORNI

Broccolini 18
Roasted broccolini, pecorino romano, garlic E.V.O.O., almonds (gf, vegan on req)

Patatine Fritte (fries) 14
Aioli (df)

Insalata 16
Rocket leaves, parmigiano, pear, balsamic vinaigrette, toasted walnuts (gf, vegan on req)

Dietary requirements? Please let us know and our kitchen team will do their best to accommodate!

PIZZA!

Our pizza is made with love and undergoes a meticulous 48 hour proving process to make the perfect pizza.

Margherita 24
San Marzano tomato, fior di latte mozzarella, fresh basil, E.V.O. oil (v)

La Verde 25
San Marzano Tomato, coconut-based mozzarella, coconut-based parmesan, basil, EVO oil (Vegan)

Donnie's Capricciosa 29
San Marzano tomato, fior di latte mozzarella, Italian ham, field mushrooms, kalamata olives (+ anchovies \$4)

Stelly's Salame 28
San Marzano tomato, fior di latte mozzarella, your choice of Tuscan style hot salami or mild (+ spicy honey \$2)

Prosciutto, Rocket & Bufala 36
San Marzano tomato, fior di latte mozzarella, rocket leaves, prosciutto di parma, bufala

Tartufo e Porcini 32
Truffle base, fior di latte mozzarella, roasted potatoes, porcini and field mushrooms, roasted hazelnuts (v)

Tartufo Verde 32
Truffle base, coconut-based mozzarella, roasted potatoes, porcini and field mushrooms, roasted hazelnut (Vegan)

Salsiccia e patate 29
Fior di latte mozzarella, Italian sausage, roasted potatoes, caramelised onions, rosemary

Salsiccia e Broccoli 30
San Marzano tomato, fior di latte mozzarella, smoked scamorza, Italian sausage, 'nduja and roasted broccoli

Gamberi Rossa 32
San Marzano tomato, fior di latte mozzarella, parsley and garlic marinated prawns, roasted broccoli (+ 'nduja \$4, + anchovies \$4)