

ANTIPASTI

BRUSCHETTA AL POMODORO V (VGO, GFO)

Charred toasted bread with Roma tomato, garlic, onion, basil, fior di latte and aged balsamic.

16

HERB-GARLIC BREAD V (VGO, GFO)

Toasted focaccia with herb and garlic butter.

13 (ADD CHEESE +3)

ARANCINI V (4 PIECES)

Crispy smoked mozzarella arancini with tomato sugo and marjoram.

21

HOUSE-MADE POLPETTE (4 PIECES)

House-made pork meatballs with charred bread, pecorino and fresh herbs.

22

ANTIPASTO BOARD (FOR SHARING)

Prosciutto, bresaola, hot salami, smoked mozzarella arancini, olive skewers, marinated vegetables and gnocco fritto.

38

SPIEDINI DI MARE GFO (3 PIECES)

Char-grilled prawn and calamari skewers with spiedini glaze, parsley, lemon and micro herbs.

22

SPIEDINI DI POLLO GFO (3 PIECES)

Char-grilled chicken skewers with spiedini glaze, parsley, lemon and micro herbs.

20

CONTORNI

INSALATA CAPRESE (V, GFO)

Heirloom tomato, buffalo mozzarella, basil, aged balsamic and Mount Zero extra virgin olive oil.

19

Add prosciutto +7

INSALATA DI RUCOLA (V, GFO)

Wild rocket, pear, roasted walnuts, aged balsamic and salmoriglio dressing and ricotta salata.

19

POLENTA CHIPS (V)

With parmesan & truffle aioli.

16.5

FRESH PASTA

RAVIOLI DEL PLIN

Hand-made chicken and Parmigiano del plin with parmigiano fonduta, chicken parsley jus and parsley oil.

36

CAPPELLETTI (V)

Hand-made cappelletti filled with spinach and ricotta, finished with tomato sugo, Parmigiano Reggiano and basil oil.

35

FETTUCCINE AL RAGU

Hand-made fettuccine with slow-cooked beef and pork ragù, pecorino Romano and fresh herbs.

36

LINGUINE AL NERO

Hand-made black linguine with prawns, mussels, squid, scallops, garlic and chilli, finished with bottarga and Mount Zero extra virgin olive oil.

38

GNOCCHI CON FONDUTA (V)

Hand-made potato gnocchi with mushrooms, parmigiano fonduta, truffle pecorino and crispy sage

35

LASAGNE

Hand-made pasta sheets layered with wagyu bolgnese, béchamel, fior di latte, Parmigiano Reggiano and Mount Zero extra wild rocket.

36

SPAGHETTI BOLOGNESE

Hand-made spaghetti with slow-cooked wagyu bolognese, salsa Napoletana, basil, Parmigiano Reggiano and extra virgin olive oil. (Also available with rigatoni or fettuccine)

35

SPAGHETTI ALLA BURRATA (V)

Hand-made spaghetti with creamy salsa rosa and cherry tomatoes, finished with burrata, basil oil and terra di olive.

32

RISOTTO (GFO)

Creamy Arborio risotto with chicken and asparagus, finished with Parmigiano Reggiano and Mount Zero extra virgin olive oil.

34

RIGATONI DOPPIO CARNE (GFO)

Rigatoni with slow-cooked beef and pork ragù, finished with pecorino Romano and basil.

33

RIGATONI BIANCO ROSSA (V, GFO)

Rigatoni in a velvety salsa rosa, cherry tomatoes topped with fresh burrata, Parmigiano Reggiano and basil oil.

31

WOOD-FIRED HAND STRETCHED PIZZAS

MARGHERITA (VEG)

San Marzano tomato, fior di latte, Parmigiano Reggiano, fresh basil and extra virgin olive oil.

23

CAPRICCIOSA

San Marzano tomato, champignon ham, fior di latte, mushrooms, artichokes and black olives.

28

GAMBERI

Garlic prawns, fior di latte, fire-roasted zucchini and marinated cherry tomatoes.

31

BEEF CHEEK

Slow-cooked beef cheek with smoked mozzarella, Parmigiano Reggiano and jalapeño verde.

29

CONFIT LAMB

Slow-cooked confit lamb, Meredith's goat feta, fior di latte, San Marzano tomato, marinated cherry tomatoes and parsley.

29

ROSEMARY POTATO (V)

Roasted rosemary potatoes, taleggio, Parmigiano Reggiano, red onion jam and wild rocket.

26

KIDS MENU

MARGHERITA PIZZA (V, GFO)

San Marzano tomato and fior di latte.

16

HAM & CHEESE PIZZA (GFO)

Champignon ham, San Marzano tomato and fior di latte.

16

V – Vegetarian

VGO – Vegan Option Available on request

GFO – Gluten Friendly Option Available on request

DFO – Dairy Friendly Option Available on request

PLEASE SPEAK TO OUR FRIENDLY STAFF IF YOU HAVE ANY SPECIFIC DIETARY REQUIREMENTS.

ANY SPECIFIC INGREDIENT ADD-ON REQUEST WILL BE CHARGED EXTRA.

GLUTEN INTOLERANCE

We take a lot of care in crafting our gluten-friendly range; however, we cannot totally avoid cross-contamination of wheat flour as it is used in large quantities in our kitchen.

Public holiday trade will attract a 20% service charge.

SECONDI

FILETTO DI MANZO (GFO)

250g eye fillet with red wine jus, millefoglie di patate, asparagus and pickled beetroot.

47

CRISPY SKIN BARRAMUNDI (GFO)

Crispy skin barramundi fillet with garlic Kipfler potatoes, baby spinach, burro al limone, parsley oil and lemon.

39

MELANZANE PARMIGIANA (V, GFO)

Roasted eggplant layered with salsa Napoletana, fior di latte and Parmigiano Reggiano, finished with wild rocket, aged balsamic and basil.

34



DOLCI

TIRAMISU CAKE & GELATO

Layered tiramisu cake with coffee-soaked savoiardi, hazelnut gelato and chocolate crumble.

18

TRIPLE LAYER CHOCOLATE MOUSSE

Layers of dark and white chocolate mousse with coffee ganache, whisky and mini meringue.

16

PANNA COTTA

Vanilla bean panna cotta with passionfruit and lemon compote, finished with mini meringue.

14