

ANTIPASTI

HOUSE MADE FLAT BREAD	\$12
Roasted garlic, caponata or charcoal butter (v)	
OLIVES	\$11
Marinated olives, crostini (v)	
CALAMARI FRITTI	\$19
Crispy fried baby squid, parsley, chilli, caponata mayo, lemon wedge (gf)(df)	
CHARCUTERIE BOARD	\$29
cured saison meats, pickled veg, caponata (df)	
FUNGHI FRITTI	\$17
Crumbed portobello mushroom, thyme (v)	
CRISPY CHICHARRONS	\$15
Crispy pork crackling, onion powder (gf)(df)	
POTATO AND SALAMI COTTO CROQUETTE	\$17
Smoked tomato relish (gf)(df)	
ARTICHOKE FRITTI	\$17
Artichoke hearts, rocket, lemon aioli (gf)(df)	
BUTTERED GARLIC KING PRAWNS	\$23
Served with baked focaccia	
FOUR CHEESE "CHIP & DIP"	\$19
Served with crispy garlic focaccia sticks	

MAINS

LAMB SHANK RAGU WITH PAPPARDELLE	\$29
Braised lamb shanks, tomato sugo, aged parmesan	
PRAWN AND MUSSEL SPAGHETTI	\$35
King prawn, mussels, onion, garlic, chilli, butter, prawn bisque	
CARBONARA TAGLIATELLE	\$28
Smoked chorizo, onion, garlic, confit egg yolk, parmesan	
TOMATO AND ROAST CAPSICUM PIPPERADE	\$27
Ziti pasta, chilli, onion, truffle pecorino	
PUMPKIN AND SAGE RISOTTO	\$26
Roasted squash, ricotta, toasted pepitas, burnt butter (v)	
GRILLED CHICKEN THIGH	\$32
Glazed turnips, pea puree, pan juices (gf)	
STEAK AND CHIPS	\$39
250g Black Angus eye fillet, truffle and parmesan chips, green pepper sauce	
MARKET FISH	\$37
Please ask your waiter	
POTATO GNOCCHI	\$29
Truffle cream, wild mushrooms (v)	



PIZZA

MARGHERITA	\$22
Heritage tomato, mozzarella, basil (v)	
PATATA	\$28
Rosemary potato, pancetta, mozzarella, taleggio, onion, garlic	
FUNGHI	\$26
Wild mushrooms, taleggio, cepe puree, garlic (v)	
DIAVOLA	\$28
Salami cotto, mozzarella, roast capsicum, chilli, olives, tomato, fresh herbs	

SIDES

CHIPS	\$11.5
Truffle oil, parmesan, aioli (v)	
WILD ROCKET AND BLUE CHEESE	\$17
Whipped blue cheese, pear, candied walnuts (v)(gf)	
GREEN BEANS	\$14
Confit shallots, toasted almonds (v)(gf)(df)	
MIXED LEAVES	\$15
Green salad, shaved truffle pecorino, lemon oil (v)(gf)	

KIDS

HAM AND CHEESE PIZZA	\$16
Tomato, smoked leg ham, mozzarella	
SPAGHETTI NAPOLITANA	\$16
Tomato, basil, parmesan (v)	

DESSERT

TIRAMISU	\$14
Chocolate bar, milk ice cream	
MANDARIN CHEESE CAKE	\$16
Mandarin compote, chocolate soil	
CHEESE SELECTION	\$25
Truffle honey, fruit breads, saffron pears (v)	

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