

ANTIPASTI

HOUSE MADE FLAT BREAD	\$14
Roasted garlic, caponata or charcoal butter (v)	
OLIVES	\$12
Marinated olives, toasted focaccia (vegan)	
GIN CURED ORA KING SALMON	\$28
Creme fraiche, orange, sago cracker, radish (gf)	
CALAMARI FRITTI	\$21
Crumbed squid, parsley, chilli, caponata mayo, lemon wedge (df)	
TOMATO & MOZZARELLA ARANCINI	\$17
Arrabbiata sauce, parmesan (v)	
BUTTERED GARLIC KING PRAWNS	\$25
Served with baked focaccia	
CHARCUTERIE BOARD	\$29
Cured saison meats, pickled vegetables, caponata, garlic flat bread, bocconcini	
DUCK RILLETTE	\$25
Confit duck, brioche, balsamic onions, orange marmalade	

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	
CARBONARA TAGLIATELLE	\$30
Smoked chorizo, onion, garlic, confit egg yolk, parmesan	
ROAST HEIRLOOM TOMATO RAGU	\$26
Ziti pasta, onion, olives, truffle pecorino (v)	
ROAST CHICKEN AND PUMPKIN SALAD	\$26
Roast capsicum, pepitas, cous cous, yoghurt dressing, rocket (gfo)	
PUMPKIN AND SAGE RISOTTO	\$28
Roasted squash, ricotta, toasted pepitas, burnt butter (v)(gf)	
GRILLED CHICKEN THIGH	\$33
Glazed turnips, pea puree, pan juices (gf)	
STEAK AND CHIPS	\$40
250g Black Angus eye fillet, chips, green pepper sauce (gfo)	
MARKET FISH	\$39
Please ask your waiter	
POTATO GNOCCHI	\$29
Truffle cream, wild mushrooms (v)	

GLUTEN FREE PASTA AVAILABLE UPON REQUEST +\$4



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, olives, tomato	
PRAWN & CHILLI	\$29
Prawn, tomato, mozzarella, chilli mayo, rocket	

GLUTEN FREE BASES AVAILABLE UPON REQUEST \$4

SIDES

CHIPS	\$12
Aioli (v) (df) (gfo)	
WILD ROCKET AND BLUE CHEESE	\$19
Whipped blue cheese, pear, candied walnuts (v) (gf)	
GREENS	\$16
Confit shallots, toasted almonds (v)(gf)(df)	
MIXED LEAVES	\$16
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	\$16
Chocolate bar, milk ice cream	
CHEESE SELECTION	\$25
Truffle honey, fruit breads, saffron pear (v)	
PISTACHIO CANNOLI	\$16
Pistachio cream [2]	
MANGO TREE PANNA COTTA	\$16

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