

CIAO

BREADS

Focaccia, olive oil	4ea
Olive oil, fior di latte, garlic, rosemary pizzetta	16
Tomato, fior di latte, basil pizzetta	16
Tomato, Armatore anchovies pizzetta	19

TO START

Oysters natural / vinaigrette	7ea
Liver parfait, cumquat mostarda, grilled sourdough	12ea
Olives, almonds, grissini	14
Salumi plate, giardiniera, grissini	32
Zucchini flowers (x3), mozzarella, basil, sugo	26
Casa Motta stracciatella, heirloom tomatoes, basil, olive oil	28
Wood-fired Urban Valley mushrooms, garlic, smoked mozzarella	24
Grilled and marinated seasonal vegetables, whipped ricotta	22
Green beans, peaches, basil vinaigrette, ricotta salata	22
Tuna tartare, cucumber, lemon, olive oil, pane carasau	32
Calamari fritti, zucchini, chilli mayonnaise	24
Beef carpaccio, artichoke, parsley, Parmigiano Reggiano	32

PASTA

Spaghetti, tomato sugo, basil, burratina	36
Mushroom agnolotti, sage and butter sauce	36
Rigatoni, pork ragù, tomato, saffron, parmesan	34
Pappardelle, chicken ragù, soffritto, marsala	38
Tagliatelle, blue swimmer crab, zucchini, lemon	40
Tropical lobster ravioli, tomato sugo, basil	46

FROM THE GRILL

Coral trout (200g), olive oil, lemon	50
Chicken 'al mattone', salsa verde, white bean purée, jus	40
King prawns (x3), garlic, parsley, lemon, chilli	42
White Pyrenees lamb cutlets (x4), rosemary, anchovy, jus	65

STEAKS – served with jus

280g Pure Prime Sirloin MB3+	48
200g O'Connor Eye-fillet MB3+	60
800g O'Connor Black Angus Rib-eye MB5+	150
1kg Little Joe T-bone MB4+	160

SIDES

Green leaves, snap peas, thyme vinaigrette	16
Roast potatoes, Parmigiano Reggiano, thyme	16
Fries, oregano and rosemary seasoning	14
Slow cooked peas with anchovy	16
Sautéed greens, garlic, lemon	15

DESSERT

Basil and lime sorbet, raspberry cream, meringue	16
Torta al cioccolato, amaro caramel, pistachio, whipped cream	16
Tiramisu	16
Affogato with choice of liqueur	17
<i>Noisetto, Frangelico, Amaretto or Baileys</i>	

FEASTING

78pp

Minimum 2 guests

Focaccia, olive oil

Selection of cured meats

Heirloom tomatoes, stracciatella, basil, balsamic

Rigatoni, vodka, tomato, chilli

MB3+ sirloin steak, salsa verde

Add-on chicken 'al mattone', white bean purée, salsa verde \$10pp

Add-on Coral Trout, olive oil, lemon ~ pre-order required \$15pp

Green leaves, snap peas, thyme vinaigrette

Fries, oregano & rosemary seasoning

White chocolate semifreddo, raspberry, pistachio praline

UPGRADES

For the whole table

Oysters (1 piece pp) 6pp

Arancini (1 piece pp) 6.50pp

Crispy calamari, aioli 9pp

Slow cooked peas with anchovy 5pp

0% EFTPOS, 0.75% Mastercard Debit, 0.50% Visa Debit, 1.25% Credit Card, Amex & JCB, 1.6% Diners,
1.8% UnionPay Credit & 0.8% UnionPay Debit Surcharge Applies.
10% Sunday Surcharge | 15% Public Holiday Surcharge

Our menu contains many food allergens and intolerances. All food items are prepared in the same kitchen handling ingredients made from the main food allergens and intolerances. Purchased ingredients also contain food allergens and intolerances. Whilst all reasonable efforts are taken to accommodate individual guest's dietary needs, we cannot guarantee our food will be 100% allergen or intolerance free. Selected dishes can be prepared without the addition of selected ingredients; however, we cannot guarantee that traces will not remain. Please do not hesitate to alert one of our wait staff with your specific dietary requirements.