

MENU

STUZZICHINI

Ostriche Oyster - Natural or Nduja dressing	5/5.5ea
Focaccia House-made rosemary focaccia with extra virgin olive oil & balsamic	6ea
Olive marinate Mixed marinated olives	10
Capesante gratinate Baked scallop with pangrattato, lemon, herbs	9ea
Arancini House-made arancini with aioli	7ea
Fior di zuccina Crispy zucchini flower, herbed ricotta, crab meat, aioli	12ea

ANTIPASTI

Pizza all'aglio Woodfired garlic bread with oregano	15
Affettati misti Selection of cold cuts with woodfired bread	34
Carpaccio di manzo Beef carpaccio, pickled mushrooms, parmigiano, chives	26
Caprese Heirloom tomatoes with bocconcini, basil	24
Crudo di spada Raw thinly sliced swordfish, orange, bronze fennel, chilli	28
Burrata Local soft cheese with sweet and sour cipollini, saffron	26
Calamari fritti Fried calamari with pepper, aioli	26

PASTA

Low Gluten option available +\$2

Penne al ragù di maiale Short tubular pasta with Italian pork sausage ragu, chilli	28
Linguine ai gamberi Long pasta with prawn, lemon, chilli, garlic, olive oil	30
Gnocchi al pomodoro e stracciatella Potato gnocchi with fresh tomato passata, stracciatella cheese, basil	29
Tagliatelle alla Nerano Egg-made long pasta with zucchini, basil, parmesan	28
Tagliolini al nero di seppia Fresh squid ink pasta with tuna tartare, capers, chives	32
Ravioli alla cicala di mare Filled pasta with Moreton Bay bug, prawn, lemon, butter, sage	38

PIZZA

Choose between our 'Crispy thin' or 'Napoli' base pizzas C / N
Low Gluten option available +\$6 | Vegan cheese option available +\$4

Margherita Tomato, fior di latte, basil	23/26
San Daniele Tomato, fior di latte, prosciutto, rocket, parmesan	26/29
Moreton Bay Bugs, chilli, fior di latte, lemon oil	26/29
Patate Fior di latte, smoked provola, potato, pancetta, rosemary	25/28

SECONDI

Filetto di trota QLD Coral Trout, tomato, caper and Ligurian olive guazzetto	44
Bistecca ai ferri 280g Chargrilled sirloin MB3+ with broad leaf rocket, lemon	45
Maiale alla griglia Woodfire pork neck with grilled apple, house-made chilli jam	38
Vitello arrosto con patate Thinly sliced roast veal served with rosemary potatoes	42
Bistecca alla fiorentina 800g wood roasted Jack's Creek Wagyu T-Bone	125

CONTORNI

Insalata di rucola Pear, broad leaf rocket, hazelnuts	15
Caponata di verdure Sicilian sautéed capsicum, zucchini, eggplant, celery, pine nuts, sultanas	16
Verdure al vapore Steamed greens, capers, lemon dressing	15
Patate fritte Shoestring fries with aioli	12

DOLCI

Tiramisu House-made tiramisu	16
Tartufo di Pizzo Chocolate & hazelnut gelato with chocolate powder	16
Panna cotta Panna cotta with seasonal poached fruit and nut crumble	15
Sorbetto al limone Lemon sorbet with Campari orange, honeycomb	14
Affogato Vanilla gelato with coffee and liqueur	17

BAMBINO

under 12's only

Pasta al pomodoro Pasta with Napoli sauce	15
Pizza topolino Tomato and cheese pizza	15
Pollo panato Crumbed chicken tenderloins with chips	15
Gelato Vanilla gelato	7

CHAT TO OUR TEAM ABOUT DIETARIES

0% EFTPOS, 0.5% Debit Card, 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