

Mount Zero Olives (L.D, L.G, V.G)	\$13
Cacio e Pepe Arancini (3) , pecorino, lemon aioli, cracked pepper (v)	\$19
Freshly Shucked Oysters , Aperol mignonette, lemon (L.D, L.G)	\$6ea
House Baked Focaccia new season eVOO (L.D, V, V.G)	\$9
Polenta + Rosemary Chips (3) , parmesan custard (L.G)	\$16
Salt + Pepper Calamari Fritti , garlic aioli, lemon (L.D, L.G)	\$25
Fried Green Peppers , whipped ricotta + honey (v)	\$18

Wagyu Carpaccio , egg yolk, horseradish + mustard crema, parmesan (LDO, LG)	\$29
Burrata , artichoke, pinenut, agrodolce (LG)	\$24
Grilled Prawns (2) , Ndjua oil, oregano + lemon (LD, LG)	\$25
Kingfish Crudo , citrus gel, chilli, evoo + dill (LD, LG)	\$26
Octopus Salami , marjoram, chilli, evoo (LD, LG)	\$26
San Daniele Prosciutto , fennel jam (LD, LG, V, VGO)	\$26
Pork + veal polpetta (3) , sugo, parmesan	\$22

Ricotta Agnolotti , pistachio, brown butter, chilli, lemon (V)	\$31
Pappardelle , lamb shoulder + tomato ragu, parmesan (LGO, LGO)	\$39
Linguini al Gamberi , linguini, prawn ristretto, confit tomato (LGO, LD)	\$39
Ricotta Gnocchi , pumpkin, goats curd, pine nuts, sage (LGO, V)	\$29
Bucatini Carbonara , smoked pancetta, parmesan (LGO)	\$33
Last Night's Lasagna , bolognese, bechamel + mozzarella	\$37
Duck Ragu Bianco , mafalde corte di segale (LGO)	\$38

Prosciutto Pizza , sugo, stracciatella, basil (LGO)	\$30
Fungi Pizza , mushroom ragu, truffle, reggiano (V, LDO, LGO, VGO)	\$35
Margherita Pizza , sugo, burrata, pickled green tomato, basil (V, VGO, LGO)	\$34
Meatball Pizza , smoked scamorza, gremolata, rocket (LGO, LDO)	\$35
Pear + Talegio Pizza , candied walnuts, rocket (LGO, LDO, V)	\$28

\$70pp

**Experience our chef
selected menu
designed to share**

Add three
perfectly
matched wines
+ our in-house
Limoncello to
finish.



300g Steak Tagliata , salsa verde, rocket salad, parmesan (LDO, LG)	\$47
Roasted Chicken , scarpetta, pickled radicchio, aged balsamic	\$37
Rolled Lamb Shoulder , potatoes and green pea braise, sage (LG)	\$45
Pan Roast Barramundi , butter beans, leeks, smoked roe (LD, LG)	\$39
Baked Celeriac , roasted ricotta, cipollini onions, cavolo nero pesto (LDO, LGO, V, VGO)	\$31

Fried Brussel sprouts , italian XO (L.G, L.D, V.G)	\$17
Broccolini , charred broccolini, walnut, salted lemon (L.G, V.G)	\$16
Insalata Toscana , basil, parmesan, lemon vinaigrette (L.D.O, L.G, V, V.G.O)	\$16
Roasted Potatoes , rosemary + garlic emulsion (L.D, L.G, V, V.G.O)	\$16
Rocket Salad , black pepper, balsamic, parmesan (L.D.O, L.G, V, V.G.O)	\$15

Tiramisu (V)	\$16
Dark Cherry + Almond Cake , cinnamon crema (V)	\$15
Pistachio + Cherry Nougat (LG, LD, V)	\$5

V Vegetarian **LG** Low Gluten **VG** Vegan **LD** Low Dairy **LGO** Low Gluten Onion **LDO** Low Dairy Onion **VO** Vegetarian Onion **VGO** Vegan Onion

Please inform a team member if you have allergies or intolerances. We'll do our very best to accommodate them, but as our menu is prepared freshly in kitchen, there may be trace allergens.

All credit, debit card and Me&u mobile order transactions incur a bank surcharge fee of 1% + GST.
EFTPOS (must insert card & select cheque or savings) and The Pass transactions are surcharge free.
15% public holiday surcharge applies.



APERICENA

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Polenta + Rosemary Chips (3) , parmesan custard (LG)	\$16
Salt + Pepper Calamari Fritti , garlic aioli, lemon (LD, LG)	\$25
Fried Green Peppers , whipped ricotta + honey (V)	\$18

ANTIPASTI

Wagyu Carpaccio , egg yolk, horseradish + mustard crema, parmesan (LDO, LG)	\$29
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PASTA

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Linguini al Gamberi , linguini, prawn ristretto, confit tomato (LGO, LD)	\$39
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PIZZA

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Margherita Pizza , sugo, burrata, pickled green tomato, basil (V, VGO, LGO)	\$34
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FEED ME MENU

\$70pp

Why not leave the tough choices to us!

Experience our chef selected menu designed to share

*minimum 2 people
Whole table must participate.
Available until 9:00pm

Add three perfectly matched wines + our in-house Limoncello to finish.



SECONDI

300g Steak Tagliata , salsa verde, rocket salad, parmesan (LDO, LG)	\$47
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CONTORNI

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Broccolini , charred broccolini, walnut, salted lemon (LG, VG)	\$16
Insalata Toscana , basil, parmesan, lemon vinaigrette (LDO, LG, V, VGO)	\$16
Roasted Potatoes , rosemary + garlic emulsion (LD, LG, V, VGO)	\$16
Rocket Salad , black pepper, balsamic, parmesan (LDO, LG, V, VGO)	\$15

DESSERTS

Tiramisu (V)	\$16
Dark Cherry + Almond Cake , cinnamon crema (V)	\$15
Pistachio + Cherry Nougat (LG, LD, V)	\$5

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