

## APERICENA

**Mount Zero Olives** (LD, LG, VG)

**Cacio e Pepe Arancini (3)**, pecorino, lemon aioli, cracked pepper (V)

**Freshly Shucked Oysters**, Aperol mignonette, lemon (LD, LG)

**House Baked Focaccia** new season evoo (LD, V, VG)

**Poletta + Rosemary Chips (3)**, parmesan custard (LG)

**Salt + Pepper Calamari Fritti**, garlic aioli, lemon (LD, LG)

**Fried Green Peppers**, whipped ricotta + honey (V)

\$13  
\$19  
\$6ea  
\$9  
\$16  
\$25  
\$18

## ANTIPASTI

**Wagyu Carpaccio**, egg yolk, horseradish + mustard crema, parmesan (LDO, LG)

\$29  
\$24  
\$25  
\$26  
\$26  
\$26

**Burrata**, artichoke, pinenut, agrodolce (LG)

**Grilled Prawns (2)**, Ndjua oil, oregano + lemon (LD, LG)

**Kingfish Crudo**, citrus gel, chilli, evoo + dill (LD, LG)

**Octopus Salami**, marjoram, chilli, evoo (LD, LG)

**San Daniele Prosciutto**, fennel jam (LD, LG, V, VGO)

## PASTA

**Ricotta Agnolotti**, pistachio, brown butter, chilli, lemon (V)

\$31  
\$39  
\$39  
\$29  
\$33  
\$38

**Pappardelle**, lamb shoulder + tomato ragu, parmesan (LDO, LGO)

**Linguini al Gamberi**, linguini, prawn ristretto, confit tomato (LGO; LD)

**Pumpkin Gnocchi**, pumpkin, goats curd, pine nuts, sage (LGO, V)

**Bucatini Carbonara**, smoked pancetta, parmesan (LGO)

**Duck Ragu Bianco**, mafalde corte di segale (LGO)

## PIZZA

**Proscuitto 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 + Taleggio Pizza**, candied walnuts, rocket (LGO, LDO, V)

\$28

## 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.

Add three perfectly \$49pp  
matched wines + our in-house  
Limoncello to finish.



## SECONDI

**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

## CONTORNI

**Fried Brussel sprouts**, italian XO (LG, LD, VG)

\$17

**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

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 1.1% + GST. EFTPOS (must insert card & select cheque or savings) and The Pass transactions are surcharge free. 15% public holiday surcharge applies.

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

