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## \$30 pizza & pasta feast

SICILIAN OLIVES, CITRUS & ROSEMARY

TO SHARE

WOOD FIRED PIZZA SELECTION Sharing boards of mixed pizza  
SPAGHETTI BOLOGNASE Ground angus beef, pork, tomato, parmesan

*served with tossed leaves, vierge dressing*

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## \$38 menu

TO SHARE

WOOD FIRED FLAT BREAD crushed tomato, garlic, basil  
SICILIAN OLIVES Sicilian & Kalamata, citrus & rosemary

CHOOSE FROM

WOOD FIRED PIZZA selection from menu (excludes seafood)  
NDUJA PUTTANESCA spicy chorizo, black anchovy, caper, chilli, red onion, olive  
RISOTTO AI FUNGHI mixed mushroom, truffle, fried enocchi (VEGAN)

*main course served with tossed leaves, vierge dressing*

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## \$42 MENU

TO SHARE

BORDO DI ANTIPASTO Salame, cheeses, white anchovies, olives, semi dried tomatoes, dips, lavosh

CHOOSE FROM

SPAGHETTI E GAMBERI Australian prawns, saltbush, chilli, caper, lemon, garlic, white wine  
PORK BELLY Celeriac puree, braised fennel, grilled shallots  
RISOTTO AI FUNGHI mixed mushroom, truffle, fried enocchi (VEGAN)  
WOOD FIRED PIZZA selection from menu

*main course served with tossed leaves, vierge dressing*

## \$54 MENU

TO SHARE

ARRINCINI (4) goats cheese, semi dried tomato, zucchini, olive aioli  
LA CAPESANTE grilled scallops (4), shallot glaze, crispy sweet potato  
BRUSCHETTA mixed tomatoes, basil, balsamic, garlic ciabatta

CHOOSE FROM

STEAK OF THE DAY From the seasonal specials board  
FISH OF THE DAY From the seasonal specials board  
CASERACCE BASILICO Pasta tubes with semi dried tomato pesto,  
broccolini, coconut feta, almonds, tomato, olives, caper  
WOOD FIRED PIZZA selection from menu

*main course served with tossed leaves, vierge dressing*

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## \$65 MENU

TO NIBBLE

WOOD FIRED FLAT BREAD crushed tomato, garlic, basil  
OLIVES Sicilian & Kalamata, citrus & rosemary

SHARING ENTREES

ARRINCINI (4) goats cheese, semi dried tomato, zucchini, olive aioli  
LA CAPESANTE grilled scallops (4), shallot glaze, crispy sweet potato  
LAMB RIBS Jerusalem artichokes, tarragon and mint dressing

SHARING MAINS

8HR LAMB SHOULDER  
spiced paprika ricotta

*individual plated seafood or vegetarian options available*

*served with rosemary potatoes, roast pumpkin, seasonal greens, tossed leaves vierge dressing*

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## EXTRAS...

DESSERT PLATTERS +\$12

add sharing dessert platters to any menu

DESSERT SELECTION +\$14

Selection of any dessert from the dessert menu

COCKTAIL RECEPTION +\$10 - \$13

a welcome cocktail on arrival, selection from menu

PROSECCO RECEPTION +\$10

Prosecco reception on arrival with fresh strawberry garnish