

Antipasto Board

charcuterie, cheese, olives, grissini, lavosh **36**

Stone Baked Breads

Garlic (v/df) **12**
roast garlic, thyme & rosemary sea salt

Rosso (v/df) **15**
tomato & garlic sugo, anchovy, capers, olives

Gorgonzola (v) **16**
blue cheese, chilli truffle honey & fresh rocket

Mozzarella (v) **16**
mozzarella, garlic, thyme & rosemary sea salt

Bruschettas

Roma (v/df) **20**
heirloom tomato, basil, balsamic

Parma **25**
prosciutto, whipped goats cheese
marsala poached fig

Antipasti

Warm Olives (v/df/gf) **10**
Sicilian & Kalamata, garlic & thyme

Insalata di Capra (v/gf) **18**
whipped goats cheese with medley of heirloom
tomatoes, olive crumb

Cuttlefish (df) **22**
pan seared cuttlefish with charred cos lettuce, chilli
salt, aioli, lemon & shaved bottarga

Arancini (4pc/v) **20**
gorgonzola & caramelised onion, truffle aioli

Garlic prawns **26**
chilli seared, white wine, cream & pangrattato

Carpaccio **28**
raw eye fillet of beef, truffle aioli, fried caper
preserved lemon, rocket & parmigiana

Proudly Est 2007

Oysters

Natural, served with lemon	16 30 54	Citrus & pink peppercorn mignonette	18 34 60
Kilpatrick, smokey BBQ dressing, bacon	18 34 60	Avruga caviar & prosecco	21 39 65

Pasta

Linguini Carbonara	smoked pancetta, egg cream, pecorino, pepper	32
Linguini Puttanesca	smoked chilli & garlic sugo, anchovy, capers & black olive prawns +\$6	32
Casarecce Bolognese	ground Wagyu beef & pork ragu, parmigiano	32
Casarecce Agnello	white wine braised lamb shoulder, parsely & lemon pangrattato, pecorino	38
Linguini con Pesce	seared local king prawn, scallop & cuttlefish in a saffron infused prawn & crab bisque, finished with shaved bottarga	42
Black truffle Ravioli (v)	ricotta & parmesan ravioli with baby leaf spinach in pecorino & porcini truffle cream with crisped Tuscan cabbage	38

Mains

Fillet Fiorentina	300g Black Angus Scotch, Cafe de Paris butter, rocket, limone, fries	48
Risotto Milanese (v)	parmesan white risotto, roast pumpkin ribbons & Tuscan leaves finished with whipped goats cheese & spiced honey	39
Market Fish (Gf)	leek & white bean puree, chilli salted cavolo nero, grilled broccolini, dill oil & lemon gremolata	40
Calabrian Lamb Ribs	smoked aubergine & ricotta mousse, fries, harissa aioli	44

Insalata & Sides

Shoestring fries, rosemary sea salt & aioli df	12	Rucola Salad (v)	26
Truffle fries, parmigiano, & aioli	15	wild rocket, caramelised onion, pear, goats cheese, walnut, vinaigrette	
Grilled Broccolini	16	Rocket & parmesan Salad (v)	12
white bean puree, Cafe De Paris butter			

Please ask your server for the days specials