

# STUZZICHINI

**TOMATO BRUSCHETTA - 12**

**FLATBREAD - 16**

*Burnt Eggplant, Hummus, Feta, Olives*

**WARM OLIVES - 8**

*Your choice between Ligurian, Sicilian, Kalamata or a Mix*

**COFFIN BAY OYSTERS - 18/36 (GF)**

*Half Dozen or Dozen, Freshly Shucked to Order,  
Natural or Kilpatrick*

**CARPACCIO - 16**

*Truffle, Sherry, Hazelnut, Salted Capers*

**PESCATO CRUDO - 16 (GF)**

*Fresh Market Fish of the Day, Prepared Chef's Way*

**BURRATA - 16**

*Italian Buffalo Milk Cheese, Semi Dried Tomatoes,  
Basil, Extra Virgin Olive Oil*

**PORCHETTA BELLY - 12 (GF)**

*Dehydrated Apple, Cider, Radish*

**FIORI DI ZUCCA FRITTI - 14**

*Deep Fried Courgette with Ricotta, Dried Olives, Chlorophyll*

**ARANCINI AI FUNGHI - 14**

*Mushroom Arancini with Arrabiata*

**SAN DANIELE - 11 (GF)**

*Prosciutto with Roasted Fig Crumbs, Melon Brochette, Sweet Basil*

**FLINDERS ISLAND LAMB CUTLET - 11 each (GF)**

*Tea Smoked then Grilled, with Lime, Arugula, Coriander*

**ANTIPASTO - 19/38**

*San Daniele Prosciutto, Truffle Salami, Mortadella,  
Fresh Melon, Basil, Olive Oil, Crostini, Mozzarella*

**CALAMARI FRITTI - 22**

*Garlic Aioli, Rocket, Fresh Chilli, Lemon*

**POLPO - 20**

*Char Grilled Octopus with Lemon, Oregano Olive Oil*

**COZZE - 18**

*Chilli Mussels with Tomato, Chilli, Warm Garlic Bread*

**POLPETTE - 16**

*Wagyu Beef Meatballs with Tomato Sugo, Scamorza*

# INSALATE

**GRILLED FREE RANGE CHICKEN SALAD - 19**

*Soft Lettuce, Snow Peas, Walnuts, Treviso, Balsamic Dressing*

**ROASTED BOSCH PEAR - 14**

*Witlof, Hazelnuts, Shaved Cucumber*

**HOUSE SALAD - 17**

*Leaves, Tomato, Avocado, Red Onion, Torn Basil*

**CAPRESE - 19**

*Mozzarella, Tomatoes, Sweet Basil*

# SECONDI

## FROM THE KITCHEN

*Sharing dishes from the kitchen  
See specials board*

### **CONTROFILETTO ALLA GRIGLIA - 46 (GF)**

*300g Cape Grim Char Grilled Porterhouse with Tuscan Potatoes,  
Red Onion, Rocket, Black Garlic Butter*

### **WHOLE SPATCHCOCK CHICKEN - 32**

*Grilled & Roasted on Bruschetta with Verdura, Preserved  
Lemon, Watercress*

### **POLENTA CON LA CIPOLLA - 28**

*Wild Mushroom Saute, Provolone, Balsamic Onions, Fried Sage*

### **PESCE DEL GIORNO - MP**

*Fresh Market Fish of the Day*

# PASTA

### **SPAGHETTI CARBONARA - 25**

*Free Range Egg Yolk, Guanciale, Reggiano*

### **WILD BOAR, CHESTNUT PAPPARDELLE - 28**

*Handmade Chestnut Pasta, Red Wine, Rosemary*

### **CHICKEN LINGUINI TETRAZZINI - 28**

*Peas, Mushroom, Tomato, Cream, Bread Crumbs*

### **ROAST PUMPKIN AGNOLOTTI - 24**

*Spinach, Sage, Burnt Butter Sauce*

### **GNOCCHI ROMANA - 26**

*Asparagus, Truffle, Grilled Fontina Cheese*

### **BEETROOT RISOTTO - 25 (GF)**

*Edith Feta, Toasted Pine Nuts*

### **SCAMPI LINGUINI - 32**

*Semi Dried Tomatoes, Chilli, Garlic, Shellfish Broth, Tomato Sugo*

### **SPAGHETTINI PESCATORE - 36**

*Moreton Bay Bug, Clams, Crab, Spring Bay Mussels,  
Scampi, Scallops, Fresh Chilli*

### **FLINDERS ISLAND LAMB RIGATONI - 26**

*24 Hour Braised Lamb Shoulder, Tomato Sugo, Basil, Pecorino*

### **WAGYU BEEF LASAGNA - 26**

*Classic Beef Lasagna Done Our Way with Fontina Cheese, Truffle*

### **SPAGHETTI BOLOGNESE - 25**

*Bolognese Sauce, Pecorino*

# PIZZA

## **MARGHERITA - 19**

*San Marzano Tomatoes, Fior di Latte, Basil*

## **PROSCIUTTO - 23**

*San Marzano Tomatoes, San Daniele Prosciutto, Mozzarella, Black Garlic, Rocket, Buffalo Cheese*

## **SALAMI - 23**

*San Marzano Tomatoes, Sausage, Salami, Pecorino*

## **PATATE - 21**

*Fior di Latte, Taleggio, Potato, Rosemary, Truffle Oil*

## **TARTUFATA - 22**

*Confit Garlic, Mixed Wild Mushrooms, Truffle, Truffle Pecorino, Micro Basil*

## **PUTTANESCA - 23**

*San Marzano Tomatoes, Fior di Latte, Cherry Tomatoes, Anchovies, Capers, Fresh Chilli, Olives, Basil*

## **NERO - 26**

*House Seafood Marinara, Buxton Caviar, Sapphire*

## **CAPRICCIOSA - 23**

*San Marzano Tomatoes, Mozzarella, Olives, Ham, Fresh Basil, Artichokes, Mushrooms*

## **FORMAGGIO - 23**

*San Marzano Tomatoes, Bufala, Truffle Pecorino, Provolone*

# CONTORNI

## **HOUSE SIDE SALAD - 7.5**

*Leaves, Tomato, Avocado, Red Onion, Torn Basil*

## **PATATINE - 9**

*Italian Fries with Lemon, Rosemary, Pecorino*

## **POLENTA CHIPS - 9**

*Grated Parmesan*

## **SAUTEED GREEN BEANS - 9**

*Romesco, Hazelnut*

## **BROCCOLINI - 7.5**

*Pan Steamed with Anchovies, Garlic, Chilli*

## **ROASTED POTATOES - 9**

*With Homemade Sugo*

# BAMBINI

## **LASAGNA - 14**

## **CHIPS - 9**

## **SPAGHETTI & MEATBALLS - 14**

## **CALAMARI - 12**

## **MARGHERITA PIZZA - 10**

# DOLCI

**HOUSE MADE NEW YORK CHEESECAKE - 9**

**NUTELLA PIZZA - 14**  
*Grated White Chocolate*

**HOT CHOCOLATE FONDANT - 16**  
*Hot Chocolate Sauce, Waffles, Marshmallow, Vanilla Ice Cream*

**TIRAMISU - 15**  
*Mascarpone, Savoiardi, Caffè & Marsala*

**AFFOGATO - 12**  
*Espresso, Frangelico, Vanilla Bean Ice Cream & Biscotti*

**SELEZIONE DI FORMAGGI - 24**  
*Selection of Seasonal Cheeses served with Roasted Pears Walnuts,  
Vine Fruit Bread & Hand Rolled Grissini*

# NINE TIL TWELVE

**SOURDOUGH, MULTIGRAIN OR GLUTEN FREE TOAST - 7**  
*Homemade Preservatives, Vegemite or Peanut Butter*

**GRANOLA - 10**  
*Served with Yogurt & Honey*

**EGGS ON TOAST - 10**  
*Poached, Scrambled or Fried*

**SMASHED AVOCADO - 16.5**  
*Eggs Your Way, Feta, Spinach*

**EGG, DOUBLE BACON & CHEESE TOASTIE - 9.50**

**HAM, CHEESE & TOMATO TOASTIE - 8**

**CHEESE TOASTIE - 6**

# PRANZO VELOCE

QUICK LUNCH – \$35 PP

*Choose an Entree & Main  
Plus a Glass of House Wine, Beer on Tap or a Cold Drink.*

---

**ZUPPA DEL GIORNO**

*Soup of the Day*

**ANTIPASTO PLATTER**

*Cured Meats with Local Figs*

**FLAT BREAD**

*Burnt Eggplant, Hummus, Feta, Olives*

---

**CAPE GRIM PORTERHOUSE STEAK**

*Steak Chips, Salad*

**BEETROOT RISOTTO**

*Feta, Pine Nuts*

**POLENTA CON LA CIPOLLA**

*Polenta with Onion, Mushroom Saute*

---

ADD DESSERT – \$7 PP

**CHEESE PLATTER**

*Selection of Seasonal Cheeses*

**PANNA COTTA**

*With Roasted Berries*