

ANTIPASTI

MIXED OLIVES (GF,V)	12
GARLIC FOCACCIA (GFO, V) wood-fired garlic Italian bread with balsamic & evoo	16
TRUFFLE CHIPS (V) crispy potato chips tossed in truffle oil & served with pecorino	20
NDUJA & CHEESE CROQUETTES crispy golden brown croquettes served with spicy aioli	25
FENNEL CACCIATORE (GFO) with red wine, honey, olives & thyme served with toasted focaccia	25
ARANCINI (V) three cheese & truffle arancini served with cheese fondue	29
LAMB MEATBALLS served in a rich brandy sauce & toasted focaccia bread	29
CHAR-GRILLED SHARK BAY PRAWNS (GFO) with romesco, rocket, red bell peppers & garlic crumb	33
FRIED BABY SQUID with caper aioli & lemon	33
WAGYU BEEF CARPACCIO (GFO) black olive seasoning, fried capers, cherry tomatoes, rocket & shaved pecorino	33
CHILLI MUSSELS (GFO) mussels in a spicy tomato-based sauce served with toasted focaccia	33

HANDMADE PASTA

GLUTEN-FREE PASTA CHOICES

Pappardelle, Penne & Linguine

BLUE CHEESE GNOCCHI (V) served with blue cheese crème, walnuts & rocket	37
SPINACH & RICOTTA RAVIOLI (V) al pomodoro & stracciatella cheese	38
SAFFRON CAVATELLI served with pulled chicken & spinach in a creamy sundried tomato sauce & shaved Parmigiano	38
MUSHROOM & TRUFFLE RISOTTO (GF,V)	39
RISOTTO WITH BRAISED LAMB (GF) served with broccolini & smoked scamorza	39
WOOD-FIRED OVEN LASAGNA served with a fresh salad	39
DUCK AGNOLOTTI served with sage infused brown butter sauce & amaretto	39
CRAB GNOCCHI served with blue swimmer crab, courgettes & tomato sauce	39
PAPPARDELLE ALLA BOLOGNESE served with shaved Parmigiano	39
FETTUCCHINE AL PESTO served with king prawns, cherry tomatoes & pistachio pesto	39
FETTUCCHINE AL RAGÙ wild boar ragu served with Gaeta olives and peppercorn pecorino	39
BUTTER POACHED CRAYFISH LINGUINE served with taggiasca olives, white wine, lemon & chives	40
LINGUINE MARINARA served with squid, fresh mussels, prawns & cherry tomatoes	40

PESCE

BARRAMUNDI (GF) crispy skinned barramundi served with balsamic glazed baby carrots, sage butter, caramelised onion & sweet potato chips	50
CHAR-GRILLED WHOLE CRAYFISH (GF) served with green chilli, lime & herb butter, fresh salad & chips	69

CARNE

CHICKEN ROULADE (GF) stuffed with mushrooms and provolone, purple carrot purée and glazed baby carrots	50
WOOD FIRE OVEN BAKED PORCHETTA (GF) served with roasted rosemary potatoes, parmesan & garlic green beans, orange & fried shallot gremolata	50
SLOW-COOKED BEEF BRISKET (GF) with sweet potato hash, broccolini & pomegranate molasses, finished with a Shiraz jus	50
GRASS-FED BLACK ANGUS FILLET STEAK WITH GORGONZOLA & TRUFFLE SAUCE (GF) served with roasted new potatoes, green beans & toasted almonds	58



CONTORNI

PAN FRIED BRUSSEL	17
SPROUTS (GF) with crispy pancetta, sultanas & toasted almonds	
ROSEMARY POTATOES	17
(GF,V) wood-fired oven baked potatoes	
SAUTÉED BROCCOLINI	17
(GF,V) with garlic, taggiasche olives & shaved pecorino	
SAUTÉED VEGETABLES	17
(GF,V) assorted vegetables sautéed with garlic & lemon	

SALADS

FENNEL SALAD (GF,V)	25
spinach, fennel, walnuts, cranberries & shaved parmigiano	
GOATS CHEESE SALAD (GF,V)	27
rocket, goats cheese, beetroot, apple & sultanas	
BLUE CHEESE SALAD (GF,V)	27
gorgonzola, caramelised pear, walnuts, shaved parmigiano & a balsamic reduction	
MIXED SALAD (GF,V)	17
mixed leaves served with red onion, cherry tomatoes & radish	

ROSSE (TOMATO BASE)

*All pizzas can be made on a white base upon request

*Gluten-free bases available upon request

MARGHERITA (V)	26
pomodoro, mozzarella, cherry tomatoes & basil	
POLLO E PESTO	29
pomodoro, mozzarella, marinated chicken, bocconcini & basil pesto	
VEGETARIANA (V)	31
pomodoro, mozzarella, zucchini, capsicums, eggplant, olives & artichokes	
HAWAIIAN	31
pomodoro, mozzarella, leg ham & pineapple	
NAPOLETANA	31
pomodoro, mozzarella, sundried tomatoes, anchovies, olives & capers	
CAMPAGNOLA	31
pomodoro, mozzarella, ham & mushrooms	
MONZA	32
pomodoro, mozzarella, eggplant, fresh sausage, chilli oil & shaved parmigiano	
QUATTRO FORMAGGI (V)	32
pomodoro, mozzarella, gorgonzola, pecorino & scamorza (<i>four cheeses</i>)	
CAPRICCIOSA	33
pomodoro, mozzarella, leg ham, artichoke, olives & mushrooms	
DIAVOLA	33
pomodoro, mozzarella, soppressa, grilled capsicums, red onion, chilli oil & nduja	
GAMBERI PICCANTE	33
pomodoro, mozzarella, chilli prawns, roasted peppers, pancetta, pickled chilli & garlic oil	
SUPREMA	34
pomodoro, mozzarella, ham, pancetta, cacciatore & olives	
SAN DANIELE	34
pomodoro, mozzarella, prosciutto di parma, rocket & stracciatella	
GUCCE SUPER	34
pomodoro, mozzarella, mushrooms, leg ham, cacciatore, capsicum, artichoke & olives	

ADD-ONS:

Stracciatella	7	Anchovies	4
Goat's cheese	7	Cacciatore	5
Gorgonzola	7	Chicken breast	6
		Fresh prawns	7