

# TO SHARE

## **GARLIC BREAD 8**

woodfired sourdough,  
whipped garlic butter

## **ANTIPASTO BOARD (FOR 2) 32**

prosciutto di Parma, salame milano,  
pecorino, roasted peppers, artichoke hearts,  
marinated olives, garlic bread & rosemary butter

# ENTREES

## **ARANCINI (V) 15**

saffron & cheese house-made rice balls,  
house-made napoletana sauce, parmesan, truffle oil

## **BRUSCHETTA DI BUFALA (V) 16**

toasted garlic bread, crushed tomato,  
buffalo mozzarella, basil

## **CALAMARI 16**

crisp-fried calamari, lemon,  
mayonnaise, carrot & zucchini salad

## **JUMBO AUSTRALIAN KING PRAWNS 21**

three char-grilled king prawns, served  
on rock salt, cucumber strings, citrus dressing

## **ITALIAN MEATBALLS 16**

pork & veal meatballs, house-made  
napoletana sauce, parmesan, sourdough

# MAINS

## **GNOCCHI ALLA NORMA**

potato gnocchi, house-made napoletana, aged ricotta, eggplant puree, basil

**22**

## **COZZE AL POMODORO**

tasmanian spring bay black mussels, house-made napoletana sauce, white wine, fresh parsley, chilli, garlic bread

**21**

## **LINGUINE ALLO SCOGLIO**

linguine pasta, jumbo australian king prawn, barramundi, mussels, octopus, napoletana sauce, parsley, white wine, garlic, chilli

**25**

## **CRISPY SKIN BARRAMUNDI (GF)**

fresh-caught barramundi fillet, sauteed cavolo nero, beetroot puree, parsley pearls, salmoriglio sauce

**26**

## **PORCHETTA (GF)**

*Limited portions available*

5 hour slow roasted stuffed pork belly, spicy house-made apple chutney, fennel salad, roasted potatoes

**26**

## **COWRA LAMB NECK (GF)**

slow cooked Cowra lamb neck, sauteed kale, carrot puree, truffle jus, balsamic reduction

**30**

# SIDES

## **ITALIAN SALAD (V, GF) 9**

mixed leaves, cherry tomatoes, olives, red onion, cucumber

## **ROCKET & PEAR SALAD (V, GF) 9**

rocket, sliced pears, walnuts, parmesan, balsamic glaze

## **SHOESTRING FRIES 8**

## **TRUFFLE PARMESAN FRIES 11**

shoestring fries, parmesan cheese, truffle oil

gluten free bread **2**, gluten free pasta **5**

# DESSERTS

## TIRAMISU 12

italian savoiardi biscuits, espresso,  
mascarpone, house-made chocolate crumble

## RICOTTA & PEAR CAKE 12

hazelnut biscuit cake, sweetened ricotta, Italian  
pears & liqueur; chocolate crumble, amerena cherries

## DARK CHOCOLATE MOUSE (GF) 12

80% dark chocolate,  
served with freeze dried raspberry

## WAFFLES 12

two toasted waffles,  
vanilla gelato, nutella

## AFFOGATO (GF) 8

vanilla bean gelato, double espresso  
w/ frangelico liqueur 14

## CAFFE

espresso, macchiato, piccolo 3  
cappucino, flat white, long black, 3.5  
mocha, hot chocolate, chai latte  
sticky chai latte 4.5

## TEA

english breakfast, earl grey, green, peppermint, 4  
lemon & ginger, sencha passion, chai, chamomile