

FOCACCIA

Focaccia - mix herbs, EVOO + Maldon salt	11
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Focaccia crudo e burrata - 24 months San Daniele Gran Riserva + burrata	28
Bruschetta - focaccia base, burrata + medley tomato	24

PIZZA

All Pizza can be made on Gluten Free bases please add 3
Vegan Mozzarella available

Margherita - Fior di latte, Italian tomato, Grana, EVOO + basil	24
add prosciutto San Daniele or buffalo mozzarella	6
add both	10
Bufalina - buffalo mozzarella, basil pesto, prosciutto San Daniele + cherry tomato	30
Tartufata - smoked mozzarella, truffle sauce, Italian sausage, mushrooms + fried sage	30
Salmon - ricotta, fiordilatte, Tasmanian smoked salmon, rocket + lemon	30
Calzone - fior di latte, ricotta, smoked ham + Italian tomato sauce	28
Calabra - fior di latte, buffalo mozzarella, Italian tomato, hot salami, nduja + basil	29
Contadina -pumpkin cream, smoked mozzarella, Italian sausage, smoked pancetta + pinenuts	28
Quattro Formaggi - selection of traditional cheeses, walnuts + pear	28
add speck	4
Vegetariana - fior di latte, pumpkin sauce, eggplant, zucchini + mushrooms	27
add prosciutto San Daniele	6
Boscaiola - burrata, porcini sauce, Italian sausage, speck + fried sage	30
Prosciutto - fior di latte, Italian tomato, prosciutto San Daniele, rocket + Grana shaving	30
Cotto & Funghi - fior di latte, Italian tomato, ham + mushrooms	27

Please note We politely decline any alterations to the menu.



la dolce vita, everyday

SPUNTINI

Marinated warm mixed Italian olives	7
Crocchette di maiale - pork crocchette, nduja mayo + tarragon	22
24-month aged San Daniele gran riserva Prosciutto + gnocco fritto	25
Bresaola - air dried beef, wild rocket, aged balsamic + Parmigiano Reggiano	23
Calamari fritti - dusted calamari, basil pesto, aioli + cracked pepper	26

ANTIPASTI

Burrata caprese - burrata, medley tomato + basil pesto	25
Crudo di pesce - yellow fin tuna, mandarin infused oil, radish + avruga caviar	28
Capesante - seared scallops, watercress, crispy pancetta + cherry balsamic vinegar	26

PASTA E RISOTTO

All Pasta dishes can be made with gluten free casarecce please add 3	
Spaghetti al granchio - blue swimmer crab, crayfish bisque, cherry tomatoes + basil	42
Linguine vongole - clams, bottarga, white wine, butter & lemon zest	34
Maccheroncini al ragu d'agnello - lamb shoulder ragu, fried sage + lemon infused oil	32
Gnocchi - broccoli, crispy pancetta, butter & garlic sauce + pangrattato	28
Casarecce alla norcina - Italian sausage, cream, pecorino romano + black truffle paste	32
Risotto - seasonal mushrooms ragu' + 24 month aged Parmigiano Reggiano	34

SECONDI

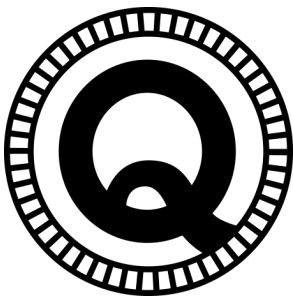
Pesce del giorno - fish of the day	MP
Agnello Brasato - braised lamb shoulder , soft polenta + vincotto sautéed brassicas	42
Bistecca di manzo - 300g porterhouse, crispy polenta, fried sage + balsamic jus	59
Cotoletta - crumbed pork cutlet, heirloom tomato, shallots + tarragon	42
Costata di manzo - 450g rib eye, roasted kipfler potatoes, mustard + balsamic jus	95

CONTORNI

Insalata - mix lettuce, cucumber, cherry tomato, radish, white balsamic + EVOO	14
Beetroot salad - mix of roasted & pickled beetroots, radicchio endive + goat cheese	18
Cavolini di Bruxelles in salsa tonnata - brussel sprout + tuna sauce	14
Patatine fritte - chips + aioli	12

*For any dietary requirements,
please let our staff know.*

1.5% credit card surcharge., 10% Sunday and 15% Public Holiday surcharge



CINQUE TERRE

*Food inspired by the sea and the land
of the Italian Riviera*

DOLCI

Calzone Nutella, fresh strawberries + vanilla ice cream	18
Calzone al cioccolato - white chocolate, strawberries, mint, vanilla ice cream	18
Calzone al pistacchio - pistachio cream + vanilla ice cream	19
Cannoli - Orange + chocolate chips ricotta (available GF)	16
Tiramisu - Coffee & mascarpone trifle	16
Pannacotta - Salted caramel + toasted almond	16
Affogato - Vanilla ice cream + espresso coffee	10
Affogato with a choice of Frangelico, Kalhua or Baileys	18

FORMAGGI

Bufala ubriaca al Prosecco -	
Montasio -	
Millefoglie al Marzemino -	
One cheese	16
All 3 cheeses	42

Served with dry figs, pear and pistachio paste & lavosh

COFFEE AND TEA

Espresso, Long Black, Macchiato	4.5
Latte, Cappuccino, Hot Chocolate	5
Chai Latte	5
English Breakfast, Early Grey, Chamomile, Peppermint, Lemongrass & Ginger	6

*We have all
milk alternatives*



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