

ANTIPASTI

Cestino di Pane 8

Sourdough Bread, Pepe Saya Butter

Arancini Spinaci e Taleggio 17

Spinach & Taleggio Rice Balls (v)

Antipasto Misto 28

Board for 2 of Cured Meats, Marinated Vegetables, Olives & Sourdough

Antipasto di Pesce 99

Fresh Prawns, Oysters Natural, Smoked Salmon, Fish Pate, Morten Bay Bugs, Fries

PRIMI

Ostriche 4ea

Oysters Natural or Kilpatrick (Pancetta) (GF)

Insalata Caprese 25

Buffalo Mozzarella, Heirloom Cherry Tomatoes, Sicilian Green Olives, Balsamic Reduction, Basil (GF) (v)

Calamari Fritti 23

Salt & Pepper Calamari, Aioli, Fresh Lemon (GF)

Cappesante 27

Seared Scallops, Carrot & Ginger Puree, Shaved Fennel & White Bean Sprout Salad (GF)

Cestello di Gamberi 32

Bucket of Fresh Prawns, Lemon, Seafood Sauce (GF)

PASTE & RISOTTI

Bucatini Broccoli e Pecorino 22/27

Fresh Bucatini, Pancetta, Broccoli, Pecorino Fondue & Black Pepper

Ravioli di Zucca, Burro e Salvia 21/29

Pumpkin & Goats Cheese Ravioli, Burnt Butter, Sage, Hazelnuts, Shaved Parmesan (v)

Gnocchi alla Sorrentina 24/29

Hand Made Potato Gnocchi, Rich Tomato Sauce, Basil & Buffalo Mozzarella (v)

Gnocchetti Sardi con Granchio 24/32

Saffron Gnocchetti Sardi with Crab, Capsicum & Zucchini Flowers

Linguine con Vongole e Bottarga 32

Fresh Linguine with Vongole, Garlic, Chilli, Cherry Tomato, Local Artisan Bottarga

Risotto, Gamberi e Piselli 32

Prawn & Pea Risotto with Pistachio (GF)

Card Fee's: Visa & Mastercard – 1%, Amex – 3.02%. Public Holiday & Sunday surcharge of 10% applies. No Split Bills.

SECONDI

Insalata di Quinoa 24

Pumpkin & Quinoa, Rocket, Roasted Vegetables (GF) (V)

Filetto di Salmone, Piselli e Pancetta 37

Ora King Salmon, Peas & Pancetta, Kipfler Potato (GF)

Trancio di Tonno alla Griglia 36

Grilled Yellowfin Tuna Steak, Cherry Tomato & Garlic Sauce, Red Cabbage, Spring Onion & Blood Orange Salad

Petto di Pollo 32

Grilled Romesco Chicken Breast, Mild Jalapeno Puree, Grilled Radicchio, Garlic Crumb & Jus

Pancetta Mela e Patate 32

Pork Belly, Roast Potatoes, Apple Puree, Eschallot Jus (GF)

Cotoletta alla Milanese 31

Crumbed Veal Schnitzel, Grated Parmesan, Fresh Lemon

Filetto di Manzo 46

Grain Fed Beef Eye Fillet, Baby Carrots, Capsicum Puree, Black Garlic Butter, With Lemon and Rosemary Jus (GF)

CONTORNI

Patatine Fritte 9

Beer Battered Fries, Parmesan, Rosemary (V)

Rucola e Pere 10

Rocket, Pear, Parmesan, Lemon Dressing (GF) (V)

Baby Carote 10

Baby Carrots, Garlic Butter, Shaved Almonds (GF) (V)

Broccolini Aglio e Olio 9

Broccolini, Garlic, Chili & Olive Oil (GF) (V)

BAMBINI

Pasta, Pasta with Napolitana Sauce 15

Pollo, Chicken Schnitzel & Chips 15

Bistecca, Steak & Chips 15

Pesce, Fish & Chips 15

Dolci, 2 Scoops of Gelato 6

DOLCI

Manly Pav 16

Pavlova, Passionfruit Curd, Seasonal Fruit, Chantilly Cream (GF)

Bigne al Cioccolato 16

Vanilla Custard filled Profiteroles, Warm Chocolate Sauce, Shaved Almonds

Tiramisu 16

TEAR-AHHH-MIII-SUUU

Limone e Fragole 16

Limoncello Custard, Amaretto Crumble, Amarena Cherries, Strawberry Sorbet

Cannoli 12

Ricotta Cassata Cannoli

Affogato 9

Vanilla Gelato, Espresso Coffee

DIGESTIVES 10

<i>Amaro Averna</i>	<i>Jägermeister</i>
<i>Amaretto Di Saronno</i>	<i>Drambuie</i>
<i>Amaro Montenegro</i>	<i>Galliano</i>
<i>Fernet Branca</i>	<i>Sambuca Nero or Bianco</i>

FORMAGGI

Cheese Board of Hard, Soft & Blue Cheese, Quince Paste, Fruit Bread 28

DESSERT WINES

Penfolds Grandfather Rare Tawny Port, South Australia 14

Marengo Moscato d'asti Scracona 2017, Piemonte, ITA 9

Epitome Late Harvest Riesling 2016, Adelaide Hills, SA 14

DOLCI e LIQUORE

Cannoli e Moscato 24

Ricotta Cassata Cannoli, and a Glass of Moscato d'Asti

Affogato Corretto 20

*Vanilla Gelato, Espresso Coffee, Dark Chocolate
Your Choice of: Frangelico, Kahlua, Tia Maria, Baileys*

Affogato Al Whiskey 28

Glenmorangie Signet Affogato, Chocolate Gelato, Dehydrated Orange