



Entree

Sharing antipasto platter of fennel & chilli salami, San di Danielle prosciutto, chickpea dip, eggplant dip, mixed olives & cornichons 26

Natural oysters with shallot vinaigrette & lemon 3.50 pp (gf,df,nf,ef)

Tomato arancini & aioli 10 (v,nf)

Pork & beef meatballs, Napoli & fior di latte 16 (nf)

Heirloom tomato & burrata bruschetta 16 (nf)

Fried calamari with wild rocket, aioli & lemon 22 (gf,df,nf)

Main

Pan fried gnocchi, pumpkin, sage, walnuts & parmesan 28 (v,gf)

House made casarecce, beef cheek, mushrooms & parmesan 27 (nf,ef)

House made fettucine alla Norma, eggplant, tomato & parmesan 29 (nf,ef)

House made spaghetti, calamari, mussels, rockling, prawns, white wine, chilli & basil 33 (nf,ef)

12hr Slow cooked lamb shoulder, chargrilled broccolini & garlic yoghurt 36 (nf,ef)

Pan fried Barramundi, fregola, tomatoes, green olives & capers 36 (nf,ef)

Roast pork belly, apple sauce, fennel salad, mint, chilli & jus gras 36 (gf,nf)

300g Wagyu porterhouse 4+MB, truffle mash & jus 55 (gf,nf,ef)

Sides

Shoestring fries 9 (v,vg,gf,df,nf)

Mixed leaf salad 8 (v,vg,gf,df,nf)

v vegetarian/vg vegan/gf gluten free/df dairy free/nf nut free/ef egg free.

Please notify us of any dietary requirements when ordering