

Entrée

Salumi e antipasto	21.00
Locally produced San Jose prosciutto, sopressa and lombo, Grana Padano, marinated olives, cornichons, mustard seed chutney and crostini	
Carpaccio di pesce	21.00
Port Lincoln Kingfish carpaccio, pink peppercorns, lemon, olive oil, cucumber	
Terrina calda	21.00
Warm pumpkin, pine nut and muscatel terrine wrapped in spinach, fried zucchini flower	
Crudo di manzo	21.00
King Island beef crudo, rocket, mini grissini, roasted garlic aioli, parmesan, truffle oil	
Quaglia scottata nel burro	26.00
Butter poached quail, parsnip puree, crispy pancetta, hazelnut vinaigrette	
Insalata di capesante e trote	21.00
Seared scallops, house smoked Tasmanian ocean trout, dill, warm potato salad	

Soup

Stracciatelli	17.00
Chicken broth, egg, mushrooms, fresh peas, parsley	
Pappa al pomodoro	17.00
Tuscan tomato soup with bread, basil, garlic and parsley, olive oil	

Risotto

- Risotto al pollo** **e21.00 m27.00**
Corn fed chicken, lemon thyme, bone marrow,
parsley, parmesan
- Risotto alla zucca** **e21.00 m27.00**
Queensland Blue pumpkin, roasted hazelnuts, sage,
goats cheese

Pasta

All pasta made fresh on premises

- Lasagne ai funghi** **e19.50 m26.00**
Open lasagne, roasted mushrooms, Taleggio, porcini
puree, thyme brown butter
- Spaghetti ai gamberi e cotechino** **e19.50 m26.00**
Spaghetti, Australian prawns, cotechino sausage,
fresh tomato, basil, chilli
- Linguine aue vongole** **e19.50 m26.00**
Linguine, clams, white wine, garlic, lemon, rocket,
extra virgin olive oil
- Capelli di angelo** **e19.50 m26.00**
Egg yolk pasta with truffled mascarpone sauce
- Gnocchi aue noci** **e19.50 m26.00**
Gnocchi, walnut pesto, parsley, white balsamic
vincotto, peccorino
- Gnocchi con carne di maiale** **e19.50 m26.00**
Pan-fried gnocchi, San Jose Guanciale, chilli, cherry
tomato

Main

Manzo al pomodoro e salmarillo **39.00**

Rockdale scotch fillet served with roasted trussed tomatoes, oregano, parsley, garlic, olive oil

Involtini di maiale **32.00**

Prosciutto and spinach rolled pork back strap, mushroom, cauliflower puree, green beans, white balsamic vinaigrette

Anatra con pancetta **38.00**

Magret duck breast, cured kalamata olives, baby carrots, pencil leeks, beetroot puree, chicken jus

Mulloway con vongole **32.00**

Pan-fried Pt Lincoln Mulloway, fregola, napolitana, clams, basil, garlic, chilli, parsley

Pomodori ripieni con nocciole **28.00**

Herb and hazelnut filled tomato, basil pesto, parmesan crisp

Sides

Insalata mista **8.00**

Mixed leaf salad, aged red wine vinegar dressing

Insalata di panzanella **8.00**

Tomato, cucumber, red onion, toasted bread, basil

Broccoletti con aglio **11.00**

Broccolini, garlic, olive oil

Funghi croccanti **8.00**

Crispy button mushrooms tossed in thyme salt

Enjoy!

Chef's Brent Kemble-Beech, Peter Kudler, Jodie Zerna and Hugh Duckworth

Dessert

Ciambella banana con zabaione	15.00
Banana filled donuts, coconut sorbet, marsala custard, baby mint	
Semifreddo al cioccolato	15.00
Callebaut dark chocolate semi freddo, mixed fresh berries, raspberry coulis, chocolate crumble	
Carpaccio di drupacee	15.00
Mixed stone fruit, cherry granita, culumus, goats milk yoghurt, roasted almonds, strega syrup	
Affogato al caffè	15.00
Vanilla bean ice cream with espresso coffee, choice of your favourite liqueur	
Gelato del giorno	9.00
Today's house made sorbets and gelato selection	

Cheese

Selezione di formaggi	25.00
Selection of three Italian cheeses from the cheeseboard, fresh fruit, fruit paste, house made lavosh. Please see your waiter	