

STARTERS & SHARING

DIPS...\$15.00

Duo of house made dips with our house made crescia bread (flat bread typical of the Marche region.) (please ask staff for daily dips.)

ANCHOVY CROSTINI...\$17.00

Toasted focaccia with Stracchino soft cheese, semi dried tomato, anchovy fillet & fresh herbs. (4 per serve)

BRUSCHETTA...\$15.00

Toasted ciabatta topped with garlic & EVOO, heirloom tomatoes, red onion, basil, shaved Parmesan & and a balsamic reduction. (V) (can be VG) (2 pieces per serve.)

SOUP.

Soup of the day. (please ask your waiter.)

CALAMARI FRITTI...\$24.00

Fresh Australian calamari seasoned with salt & pepper flash fried served with paprika aioli & lemon.

SPICY MUSSELS...\$24.00

Black mussels in a spicy tomato sugo with garlic, chilli & white wine, served with garlic & herb focaccia . (Can be GF)

POLPETTE...\$20.00

Meatballs in a spicy tomato sugo served with garlic & herb focaccia. (5 per serve)

ARANCINI...\$15.00

Crumbed risotto balls with green peas, bolognaise & parmesan cheese, served with a Bolognaise sauce. (3 per serve).

POTATO CROQUETTES...\$15.00

Potato, rocket & Parmesan croquettes served with beetroot ketchup & crispy prosciutto chips. (3 per serve)

OLIVES & GIARDINIERRA...\$16.00

Mount Zero Australian organic mixed olives & house pickled vegetables. (V) (VG) (GF)

SALUMI PLATE...\$30.00

Selection of cured meats with accompaniments & crescia (flat bread typical of the Marche region) (Perfect for 2 people.) can be GF.

PANE/BREAD

GARLIC BREAD...\$8.00

Our house baked bread roll with garlic herb butter.

WARM BREAD...\$8.00

Our house baked bread roll served warm with extra virgin olive oil & balsamic for dipping.

CRESCIA...\$6.00

House made flat bread typical of the Marche region.

GARLIC & HERB FOCCACCIA...\$6.00

Toasted herb & garlic focaccia.

GARLIC & CHEESE PIZZA...\$10.00

Our house baked small garlic & cheese pizza.

CONTORNI/SIDES

(Perfect for Sharing)

POTATO CHIPS...\$10.00

Crispy battered chips with house made garlic aioli. (V)

ITALIAN SALAD...\$9.00

Mixed salad leaves, roasted peppers, tomato, onion & olives with shaved parmesan & a balsamic dressing. (V) (GF) (Can be vegan)

BROCOLINI...\$14.00

Sliced green beans, pearl cous cous & semi dried tomatoes seasoned & dressed with EVOO. (V) (VG)

DUTCH CARROTS...\$14.00

Sauteed baby carrots with honey, garlic & EVOO.

ROSEMARY CHATS...\$9.00

With rosemary & sea salt

SECONDI/MAINS

BARAMUNDI...\$44.00

Pan roasted Barramundi fillet, on a medley of black rice, pearl cous cous, carrot & leek, with sweet potato purée & parsnip crisps.

BRAISED PORK...\$40.00

Slow cooked in beer for 6 hours served with potato mash & dutch carrots.

EYE FILLET STEAK...\$63.00

250gram grass fed John Dee eye fillet steak (mb 2-3+) cooked to your liking, with rosemary chats, broccolini & red wine jus.

CHICKEN PARMIGIANA...\$32.00

300 gram chicken breast crumbed & oven baked with melted cheese & Napoli sauce served with chips & an Italian salad.

CALAMARI SALAD...\$27.50

Grilled marinated squid, mixed salad leaves, cucumber, olives, feta, cherry tomato, red onion, balsamic dressing & lemon wedge. (GF)

BAMBINI/KIDS

(Under 12 years old)

PASTA BOLOGNESE OR NAPOLI...\$15.00

Spaghetti with traditional Bolognese or Napoli sauce.

PIZZA MARGHERITA OR TROPICAL...\$10.00

Kids size pizza with tomato sauce & cheese or ham & pineapple.

CHEESE BURGER & CHIPS...\$15.00

Wagyu beef patty, tasty cheese, pickle, ketchup in a seeded brioche bun served with crispy chips.



**ONE BILL PER TABLE, NO SPLIT BILLS!
10% SURCHARGE APPLIES ON SUNDAY.
NO CHANGES TO THE MENU DURING PEAK TIMES.**

PIZZA

GARLIC...\$16.00

garlic, rosemary & sea salt. (add cheese \$3.00)
(V)

MARGHERITA...\$22.00

tomato sauce, mozzarella & basil. (V).

SALAME PICCANTE...\$24.00

tomato sauce, mozzarella & spicy sopressa salami.

CAPRICCIOSA...\$24.00

tomato sauce, mozzarella, shaved ham, mushrooms, olives & artichokes.

DIAVOLA...\$26.00

tomato sauce, mozzarella, nduja & olives.

SEAFOOD...\$30.00

tomato sauce, mozzarella, smoked salmon, calamari, prawns, scallops, red onion, capers, garlic & chilli.

NAPOLETANA...\$24.00

tomato sauce, mozzarella, anchovies, olives & basil.

TROPICAL...\$24.00

tomato sauce, mozzarella, shaved ham & pineapple.

THE LOT...\$26.00

tomato sauce, mozzarella, hot salami, shaved ham, mushroom, bacon, capsicum, olives, shrimp, pineapple, onion & anchovies.

CALABRESE...\$26.00

tomato sauce, mozzarella, shaved ham, hot sopressa salami, N'duja (spicy sausage typical of Calabria), red onion & olives.

PROSCIUTTO...\$26.00

mozzarella, San Daniele prosciutto DOP, rocket & stracchino cheese.

ORTOLANA...\$26.00

cherry tomatoes, toasted red peppers, red onion, mushroom, baby spinach & mozzarella. (V).

FUNGI & SALSICCIA...\$26.00

mozzarella, pork & fennel sausage with mushrooms & shaved parmesan.

SALMONE AFFUMICATO...\$26.00

Smoked salmon, capers, red onion, mozzarella & stracchino cheese.

PASTA & RISOTTO

LASAGNA...\$30.00

Bolognese (pork & beef), creamy béchamel, pasta sheets & parmesan cheese.

PAPPARDELLE RAGU...\$32.00

Wide pasta ribbons with a slow cooked duck ragu.

SPAGHETTI & MEATBALLS...\$32.00

Spaghetti with meatballs in a spicy tomato Sufi.

AGNOLOTTI...\$30.00

House made pasta filled with tofu & spinach served with a vegan butter & celeriac purée. (V) (VG).

GNOCCHI CACIO & PEPE...\$30.00

House made potato gnocchi, with a creamy pecorino Romano cheese & black pepper sauce. (V)

LINGUINE MARINARA...\$42.00

Linguine pasta with prawns, scallops, EVOO, mussels, calamari, pippies, garlic, leek, chilli & white wine.

RIGATONI CALABRESE...\$30.00

Thick tubes of pasta with Nduja (house made spicy pork sausage mix typical of Calabria.) onion, olives, cherry tomato, soft herbs & a touch of Napoli.

CASARECCE ARTICHOKE. \$30.00

Casarecce (short twists of pasta.) with artichoke & Stracchino cheese. (GF) (V)

RISOTTO CHICKEN & MUSHROOMS...\$32.00

Carnaroli rice cooked with chicken pieces, leek, garlic, parmesan, white wine, soft herbs & mixed mushrooms. (GF) (can be vegetarian.)

PRAWN RISOTTO...\$36.00

Carnaroli rice cooked with, chopped prawn, leek, garlic, white wine, seafood bisque, parmesan & soft herbs topped with grilled prawns. (GF)

Our menu & kitchen contains allergens including but not limited to nuts, shellfish, gluten & dairy. Whilst all reasonable efforts are taken to accommodate your dietary needs, we cannot guarantee that our food will be allergen free. Please notify our staff if you have a specific dietary request.

V-vegetarian, VG-vegan, GF- gluten free.

Thank you for your understanding, take home packaging is available at a cost of .30c per container

DOLCI/DESSERT

TIRAMISU...\$12.00

Layers of coffee & liqueur soaked sponge fingers, marscapone cream, cocoa.

CHOCOLATE TRUFFLE...\$13.00

Dark chocolate, Kraken rum & hazelnut truffle served with a white chocolate sauce, raspberry sorbet, fresh raspberries & a BIAGIO'S tuille.

PEACH PANNA COTTA...\$13.00

Peach infused panna cotta served with a shot of Prosecco granita, fresh berries & and Biagio's tuille.

ASSORTED CAKES...\$13.00

Daily cake selection, please consult your waiter.

AFFOGATO...\$16.00

Vanilla ice cream with a shot of espresso & a shot of liqueur (Baileys, Kahlua, Frangelico).

KIDS ICE CREAM...\$9.00

3 scoops vanilla ice cream. (choose from chocolate, strawberry, caramel, vanilla topping)

DESSERT WINE

2017 MACULAN, Dindarello, Bianca Passito IGT, Veneto, Italy. \$12.00

CHEESE

Cheese plate with 1 cheese.....\$19.50

Cheese plate with 2 cheeses.....\$29.50

Cheese plate with 3 cheeses.....\$39.50

Cheese portion size is 50 grams per cheese, plates served with seasonal & or dried fruit, fruit paste, crackers & nuts.

CHOOSE FROM : BRIE, MANCHEGO, BLUE CHEESE