
ANTIPASTO

Affettati board, served with homemade grissini, Pickles & Olives. S/L	30/60
<i>Prosciutto San Daniele, Bresaola, Mortadella & Salami</i>	
Parmigiano Reggiano 50 gr. (VE)	9
Buffalo Mozzarella (GF, VE)	12
Burrata (GF, VE)	12
Cherry tomatoes (V)	10
Mixed olives (V)	9
Arancini (VE)	9
Tomato Bruschetta (V)	9
Flash Fried School Prawns with homemade aioli.	15

STARTERS

VITELLO TONNATO	28
<i>Served with Tuna Mayonnaise & Caperberries.</i>	
CALAMARI FRITTI & FRIED KING PRAWNS	35
<i>Served with fresh lemon & homemade aioli.</i>	
GRILLED SCAMPI (GF) min 3	20/each
<i>Butterflied Scampi with lemon & butter sauce.</i>	
HIRAMASA KINGFISH TARTARE	29
<i>With lemon & colatura dressing, fennel salad, horseradish, salmon roe & crostini.</i>	
RIBBONS OF BEETROOT (GF)	26
<i>Served with baby spinach, toasted pine nuts, fresh burrata & white balsamic dressing.</i>	

Vegan and Gluten free pasta available on request. We strive to source all our ingredients locally using sustainable produce. In some instances, we source products from France, Italy, Spain and Japan.

A discretionary service fee of 10% is applied for groups of 6 or more in lieu of tip. A processing fee of 0.8% - 2% is applied to all credit & debit cards.

FRESH AND HAND MADE PASTA

TAGLIATELLE SCIUÈ SCIUÈ WITH KING PRAWNS	36
<i>With fresh cherry tomatoes, basil, chilli & garlic.</i>	
PAPPARDELLE BLUE SWIMMER CRAB	49
<i>In a lemon, butter & cream sauce with fresh chives.</i>	
CHESTNUT FETTUCCINE (VE)	42/62
<i>With black Truffle from Manjimup, WA. Served with a Porcini & mushroom ragù in a Parmesan cream.</i>	
PAPPARDELLE DUCK RAGU	42
<i>Infused with Thyme & Rosemary.</i>	
GNOCCHETTI SCAMPI	62
<i>Tomberry tomatoes, lemon zest, fresh herbs, chilli & garlic.</i>	
PRAWN TORTELLI	44
<i>Served in a Puttanesca sauce made with capers, olives, garlic & fresh parsley.</i>	

MAINS

KILCOY SIRLOIN 300gr (GF)	52
<i>Served with charred radicchio, Jerusalem artichoke chips & veal jus.</i>	
GRILLED HUMPTY DOO BARRAMUNDI (GF)	48
<i>Served with caperberries & potato purée. Drizzled with lemon & butter sauce.</i>	
PORK FILLET (GF)	38
<i>Served with potato gratin & pickled capsicum.</i>	
LAMB RACK (GF)	52
<i>Served medium with a red wine reduction & potato gratin.</i>	
TOOTHFISH	62
<i>Poached in fresh squeezed lemon & orange juice with Szechuan pepper, fresh herbs & garlic. Served with broccolini.</i>	

SIDES

MIX GREEN VEGETABLES (GF, V)	14
FRENCH FRIES (VE)	10
POTATO GRATIN (VE)	12
RADICCHIO, ROCKET & FENNEL SALAD (VE)	12
<i>With shaved Parmesan.</i>	
HEIRLOOM TOMATO SALAD (GF, V)	16
<i>Served with celery, Spanish onions & oregano.</i>	

Toppi