

## Aperitivi

*Classic Champagne Cocktail* 29

COGNAC – ANGOSTURA BITTER – SUGAR CUBE – CHAMPAGNE

*Beluga Gold Martini* 45

BELUGA GOLD PREMIUM VODKA – DRY VERMOUTH

*Negroni* 21

GIN – CAMPARI – SWEET VERMOUTH

*Mediterraneo* 21

GIN – VERMOUTH – ABSINTHE – LEMON BITTERS – BASIL ESSENCE

*Fig Manhattan* 21

FIG INFUSE WOODFORD BOURBON – SWEET VERMOUTH – BITTERS

*Vesper Martini* 21

GIN – VODKA – DRY VERMOUTH

## Antipasto

*Build your own*

Buffalo Mozzarella 12

Burrata Cheese 12

Parmigiano Reggiano 50 gr 9

Prosciutto San Daniele 50 gr 14

Bresaola 50 gr 20

Salami 50 gr 14

Mortadella 50 gr 10

Cherry tomatoes 10

Olives 8

Arancini 9

Pizza Fritta Margherita 9

## Starters

BAKED FIGS (GF)

With crispy prosciutto, Roquefort & Gorgonzola cheese sauce.

27

CALAMARI FRITTI AND FRIED KING PRAWNS

Served with a fresh lemon mayonnaise.

28

GRILLED SCAMPI (GF)

Butterflied Scampi with lemon and butter sauce

3 whole scampi 6 whole scampi  
60 120

MARINATED SNAPPER CARPACCIO (GF)

Zucchini julienne, feta cheese, salmon roe, extra virgin olive oil & lemon.

28

RIBBONS OF BEETROOT (GF)

Served with baby spinach, pine nuts & fresh burrata cheese.

26

## Handmade Pasta

TAGLIATELLE SCIUÈ SCIUÈ

Tagliatelle with King prawns, fresh cherry tomatoes, basil, chili & garlic.

39

TAGLIOLINI ALL CHITARRA WITH BLUE SWIMMER CRAB

Tagliolini with mild bull horn chili, lemon zest, basil & garlic.

42

SPAGHETTONE WITH PRAWNS

Sautéed king prawns, roasted peppers, black olive crumbs, chili & shallot.

39

PAPPARDELLE DUCK RAGU

Infused with thyme & rosemary.

36

SPAGHETTINI WITH SCAMPI

N.1 Australian scampi in a light tomato, chili & garlic sauce.

59

GNOCCHI SORRENTINA

Napoletana sauce, fresh basil & buffalo mozzarella.

36

## Mains

EYE FILLET

200 gr Premium eye fillet served with Diane sauce, fresh parsley & French fries.

49

GRILLED WILD BARRAMUNDI WITH CRISPY SKIN 200G

Served with sautéed cherry tomatoes & balsamic vinegar.

38

DUCK BREAST

Free range duck breast served medium with potato puree & crispy leek.

38

LAMB RACK

Served medium with a red wine reduction & rosemary potato.

49

FISH & CHIPS

Flathead tempura battered served with a fresh lemon mayonnaise.

39

## Sides

FRENCH FRIES (GF, V) 10

RADICCHIO, ROCKET & FENNEL SALAD WITH SHAVED PARMESAN 12

MIX GREEN VEGETABLES (GF, V) 14

HEIRLOOM TOMATO SALAD (GF)

Served with celery, Spanish onions & oregano. 16



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 an