
ANTIPASTO

| | |
|---|-------|
| Affettati board, served with homemade grissini, Pickles & Olives. S/L | 35/60 |
| <i>Prosciutto San Daniele, Bresaola, Mortadella & Salami</i> | |
| Parmigiano Reggiano 50 gr. (GF, V) | 12 |
| Buffalo Mozzarella (GF, V) | 16 |
| Burrata (GF, V) | 16 |
| Cherry tomatoes (GF, VE) | 12 |
| Mixed olives (GF, VE) | 9 |
| Arancini (V) | 9 |
| Tomato Bruschetta (VE) | 12 |
| Flash Fried School Prawns with homemade aioli. | 18 |

STARTERS

| | |
|--|-------|
| SYDNEY ROCK OYSTERS | 29/56 |
| <i>Sourced daily from NSW, served with a white balsamic and shallot vinaigrette.</i> | |
| VITELLO TONNATO (GF) | 28 |
| <i>Served with Tuna Mayonnaise & Caperberries.</i> | |
| CALAMARI FRITTI & FRIED KING PRAWNS | 35 |
| <i>Served with fresh lemon & homemade aioli.</i> | |
| HIRAMASA KINGFISH TARTARE | 29 |
| <i>With lemon & colatura dressing, fennel salad, horseradish, salmon roe & crostini.</i> | |
| RIBBONS OF BEETROOT (GF, V) | 28 |
| <i>Served with baby spinach, toasted pine nuts, fresh burrata & white balsamic dressing.</i> | |
| SAN DANIELE PROSCIUTTO (GF) | 36 |
| <i>Served with cherry tomatoes, fresh burrata & rocket salad.</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 | 38 |
| <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> | |
| PACCHERI (V) | 42 |
| <i>Served with a Porcini & mushroom ragù in a Parmesan cream.</i> | |
| PAPPARDELLE DUCK RAGU | 42 |
| <i>Infused with thyme & rosemary.</i> | |
| SPAGHETTI SCAMPI | 62 |
| <i>Baby tomatoes, lemon zest, fresh herbs, chilli & garlic.</i> | |
| RIGATONI ALLA BOLOGNESE | 36 |
| <i>Served with veal & pork ragù Cooked with garlic, chilli & fresh Basil.</i> | |

MAINS

| | |
|---|-----|
| KILCOY SIRLOIN 300gr (GF) | 59 |
| <i>Served with chips & veal jus.</i> | |
| CRISPY SKIN HUMPTY DOO BARRAMUNDI (GF) | 48 |
| <i>Served with cherry tomatoes & balsamic vinegar.</i> | |
| TRADITIONAL VEAL PARMIGIANA | 42 |
| <i>Baked with cheese, house made tomato sauce & green beans.</i> | |
| LAMB RACK (GF) | 55 |
| <i>Served medium with a red wine reduction & sweet potato mash.</i> | |
| GRILLED SCAMPI (GF) min 3 | 24@ |
| <i>No 1 Butterflied Scampi with lemon & butter sauce.</i> | |
| ROASTED SPATCHCOCK ALLA DIAVOLA (GF) | 39 |
| <i>Rosemary, garlic & chilli sauce, served with green beans.</i> | |

SIDES

| | |
|---------------------------------------|----|
| MIX GREEN VEGETABLES (GF, V) | 16 |
| CHIPS (VE) | 10 |
| SWEET POTATO MASH | 14 |
| RADICCHIO, ROCKET & FENNEL SALAD (VE) | 14 |
| <i>With shaved Parmesan.</i> | |

Toppi