

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
Tomato Salad	10
Olives	8
Peperonata	10
Grilled zucchini	10
Arancini	9
Pizza Fritta Bianco or Margherita	9
Candy Melon	6
Caramelized figs	9

Starters

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

60

6 whole scampi

120

MARINATED OCEAN TROUT (GF)

Chili mayo, horseradish, pickled fennel, olive oil and lemon.

28

Pasta

DUCK RAVIOLI

Handmade filled with duck ragù, served with burnt sage, butter & jus

39

SPAGHETTI ALL CHITARRA WITH BLUE SWIMMER CRAB

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

42

HANDMADE TAGLIATELLE PRAWNS

King prawns, zucchini puree, garlic, chili & basil.

36

NOT YOUR TRADITIONAL BOLOGNESE

Handmade fettuccine with slow cooked pork and veal ragù, cherry tomatoes and fresh basil.

34

Mains

WAYGU EYE FILLET

200 gr John Deen premium fillet served with Diane sauce & French fries.

49

GRILLED WILD BARRAMUNDI WITH CRISPY SKIN 200G

Served with a lemon butter & caperberry sauce and seasonal vegetables.

36

DUCK BREAST

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

38

LAMB CHOPS

Lightly fried chops filled with feta cheese, mint & lemon zest. Served with seasonal vegetables.

39

Sides

FRENCH FRIES (GF, V) 10

MEDITERRANEAN SALAD (GF, V) 16

RADICCHIO & ROCKET WITH PARMESAN SALAD (GF, V) 12

SEASONAL VEGETABLES (GF, V) 14

Dolci

18

SICILIAN CANNOLI

Handmade with ricotta cream & candied fruits.

CHOCOLATE FONDANT

TIRAMISU'

HOMEMADE APPLE PIE

Served with vanilla ice cream.

AFFOGATO

Served with vanilla ice cream & your choice of Baileys, Amaretto or Frangelico

16

CHEESE PLATTER

Selection of 3 cheeses served with homemade jam, biscuits & fruit.

35

Liquid Desserts

19

NEGRONI SVEGLIATO

GIN — COFFEE VERMOUTH — CAMPARI

GUNS 'N' ROSES

LAMBAY IRISH WHISKEY — MONTENEGRO - ROSES — PEAT

MR. PISTACHIO

DARK RUM — FRANGELICO - PISTACHIOS — WHITE CHOCOLATE — CITRUS

90% DARK

BELUGA NOBLE VODKA — DARK CHOCOLATE — SALTED CARAMEL

TIRAMISU MARTINI

COFFEE TEQUILA — BAILEYS — COFFEE LIQUEUR — ESPRESSO — CREAM

GRASSHOPPER

CRÈME DE CACAO — CRÈME DE MENTHE GREEN — CREAM

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