

L'italy

- Tagliere – choice of three salumi, pickles, olives, crunchy bread 2pp 23.5 4pp 43.5
- Prosciutto – 18 months aged prosciutto San Daniele 10.5
Salame finocchiona – 3 months aged fennel salame di Norcia 9.5
Pancetta – spiced free range belly pancetta 9.5
Porchetta – oven roasted cured pork 9
Capocollo – cured pork neck 9
- Sardine – marinated local sardines, oil, vinegar, garlic, herbs 12.5
School prawns – fried school prawns, salt, lemon 12
Orecchie di maiale – crispy pig ears agrodolce 11
Cavolfiori fritti – fried cauliflowers, chilli vinaigrette 13.5
Crocchette di patate (4pcs) – potatoes croquettes, gorgonzola, garlic cream 11.5
Carpaccio di tonno – tuna carpaccio, radish, citrus, lemon dressing 17.5
Parmigiana – grilled eggplant & zucchini, scamorza and mozzarella cheese, tomato salsa 13.9
Insalata caprese – Fior di latte mozzarella, tomato 16.5
- House made potato & pumpkin gnocchi, choose your favourite
Pomodoro - tomato salsa 22.9
quattro formaggi - four cheeses salsa 24.9
ragu di carne - beef ragu 24.9
- Linguine mare mare – linguine with prawns, crab meat, scallops, tomato, chilli 29
Sedani – short pasta with beef ragu, pecorino 24.5
Risotto ai funghi – porcini, oyster and pine mushroom risotto 24.9
- Pesce del giorno – pan fried barramundi fillet, cauliflower puree, lentils, spring vegetables 31.5
↓ *main course comes with a choice of crunchy potatoes or broccoli* ↓
Maiale – balsamic glazed pork rib eye, apple puree, peperonata 33
Bistecca – grass fed hanger steak pepper crust, parsnip puree gr200+ or gr300 33 or 35.5
Pollo arrosto – free range partly deboned roast chicken, braised kale 29.5
- Peperoni – baked capsicum, garlic, olive oil 13.5
Fagiolini Verdi – green beans, pecorino, n'duja dressing 11.5
Insalata mista – radicchio, endive, cos, dressing 11.5
- Affogato – torroncino ice cream, coffee, frangelico 13.5
Meringa – meringue, mango, berries, passion fruit, cream 13.5
Pannacotta – buttermilk, berries, crumbled cookies 13.5
Formaggio ubriaco – quince jam, crisp bread 15.5

Ask us about our \$65 pp banquet