

Small Bites		Pasta	
FOCCACCIA (2)	8	LOBSTER BURRATA RAVIOLI	49
Rosemary sea salt and awarded ricotta with EVO	10	Prawns & lobster meat, fresh tomato, lobster bisque, basil	
OSSOBUCO ARANCINI (1) Golden arancini filled with ossobuco, served with creamy peas, shaved aged pecorino cheese		RICOTTA GNOCCHI PORCINI MUSHROOMS Soft and fluffy homemade ricotta gnocchi, wild porcini and wild mushroom, taleggio cheese	38
Antipasti	29/38	SEAFOOD FREGOLA Traditional Seafood fregola pasta, prawns, calamari, Moreton Bay bugs, barramundi, mussels, fresh tomatoes, lobster bisque	51
Crisp calamari and tempura veggies, rocket, lemon, chili mayo BURRATA Zugabini valoutà ponfit temptaga halograia	26	RIGATONI LAMB NECK RAGU Rigatoni pasta, lamb neck ragu, taggiasca olives, aged pecorino cheese.	42
Zucchini veloutè, confit tomatoes, balsamic reduction, crostini SIZZLING PRAWNS 4 pc Prawns, pancetta, chili, garlic, bisque, crostini	29	MALLOREDDUS Spicy sausage ragù, chili threads, pecorino cheese	36
BEEF EYE FILLET CARPACCIO Beef eye filllet, citrus coulis, rocket, toasted almonds	28	Mains	
Sides		EYE FILLET 200gr medium-rare grass fed eye fillet, carrot pure, rich Barolo red wine jus, served with fries	60
SALAD Endive lettuce, radicchio, shaved parmesan, dijon vinigarette	16	FISH OF THE DAY Enquire with your waiter	MP
FRIES Shoestring fries, mixed seasoning STEAMED BROCCOLINI	14 18	FISH STEW Barramundi, clams, Moreton Bay bugs, calamari, mussels, lobster meat, prawns, napoli fish souce and crostini	46
Anchovy crumbs, whipped ricotta		VEAL CUTLET MILANESE	45
		Herb- breaded veal cutlet, rocket, shaved parmesan, lemon dressing and fries	

Please advise our team of any allergies or dietary requirements, gluten free pasta available

15% surcharge on public holidays

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