

Menu

'Mangia che te fa bene'

Eat, eat! It's good for you.

Menu

LET US CHOOSE FOR YOU

5-Course Degustation Menu Created By Our Head Chef:
\$90 per person

Wine Pairing: Add \$45 per person

ANTIPASTI

Beef Carpaccio, Yuzu Mayonnaise, Pickled Shiitake Mushroom, Witlof and Noce Cheese
\$25

Fried Calamari with Lemon and Squid Ink Mayonnaise, Samphire, Lemon Powder and Mint
\$25

Saffron Battered Fried Zucchini Flowers Filled with Burrata Ricotta and Oregano, Jerusalem Artichoke Puree and Mint Oil
\$24

Deep Fried Crumbed Scallops, Cauliflower Puree and Pickled Zucchini
\$25

Burrata, Basil Oil, Dried Tomato's and Breadcrumbs
\$24
Add Parma Prosciutto - \$5

Bruschetta with Roasted Cherry Tomatoes, Rocket, Basil Puree and Ricotta Salata
\$23

Salumi Plate with Parma Prosciutto, Capocollo, Salami Norcia, Mortadella, Nduja, Mixed Olives, Crackers, Buffalo Ricotta and Giardiniera
\$26

PRIMI

Gluten-free pasta available

Tagliolini Pasta, Prawns, Moreton Bay Bug, Roasted Tomato Sauce, Fried Basil and Chives
\$38

Pappardelle with Ox-tail Ragu and Rosemary Crumb
\$35

Spaghettoni with Spanner Crab, Chilli, Garlic, Parsley, Smoked Lemon Oil and Bottarga
\$38

Potato Gnocchi, Caramelized Onion, Taleggio Cheese and Thyme
\$34

Risotto with Mushroom Puree, Goats Curd, Parsley, Truffle Oil and Toasted Walnuts
\$34

Menu

SECONDI

Sake Glazed Pan Fried Blue Eye, Cannellini Beans and Parsley Puree
\$44

Herb and Almond Crusted Lamb Loin, Parsnip Puree, Grilled Leek and Zucchini
and Jus
\$44

Slow Cooked Pork Belly, Carrot Puree, Brussels Sprouts, Guanciale and Mustard
Fruit Jus
\$44

Veal Cotoletta, Celeriac Puree, Roasted Portobello Mushrooms, Chestnuts and
Jus
\$44

CONTORNI

Roasted Potatoes with Rosemary - \$11

Broccoli, Garlic and Chilli - \$11

Salad Mix, Walnuts and Lemon Dressing - \$11

Eggplant Parmigiana - \$14

BAMBINI

Under 10 years old

\$25

Your choice of:

Rigatoni Napolitana Sauce & Chips

Rigatoni Ragu Sauce & Chips

Chicken Cotoletta and Chips

PLUS

Your choice of 2 scoops of Gelato.

Menu

DOLCI

Baked Ricotta and Raspberry Cheesecake, Champagne Chantilly and Pistachio Crumble
\$15.50

Chocolate & Vanilla Panna Cotta, Almond Crumble, Strawberry Coulis and Passionfruit Caramel
\$15.50

Tiramisu - Mascarpone Semifreddo, Coffee Sabaion, Mocha Sauce and Coffee Savoiardi
\$15.50

Affogato - \$10
add liqueur \$17

Gelato
1 Scoop - \$3
2 Scoops - \$6
3 Scoops - \$9

Cheese Selection
50 grams

1 Cheese	2 Cheeses	3 Cheeses
\$18	\$30	\$40

All Selections Served with Crackers, Honey and Seasonal Jams

- Milawa Blue, Cows, Milawa Australia
- Perenzin Di Capra in Foglia Di Noce, Goats, Belluno Italy
- Marcel Petite Comte, Cows 12 Month Aged, Jura France