

Menu

'Mangia che te fa bene'

Eat, eat! It's good for you.

Menu

ANTIPASTI

Beef Carpaccio, Truffle Mayonnaise, Truffle Pecorino, Red Radish and Horseradish
\$25

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

Deep Fried Crumbed Scallops, Turnip and Yuzu Puree, Celeriac and Watercress
\$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, Chilli, Fried Basil and Chives
\$38

Pappardelle with Ox-tail Ragu and Rosemary Crumb
\$36

Spaghettoni with Spanner Crab, Chilli, Garlic, Parsley, Smoked Lemon Oil and Bottarga
\$39

Potato Gnocchi with Five Cheese Fondue, Honey and Walnuts
\$35

Risotto with Smoked Pumpkin Puree, Goats Curd, Thyme and Pumpkin Seeds
\$34

Menu

SECONDI

Pan Seared Cured Salmon Fillet, Terriyaki Sauce, Sesame Seeds, Beetroot and Red Cabbage Salad
\$42

Herb and Almond Crusted Lamb Loin, Parsnip Puree, Grilled Leek and Zucchini and Jus
\$43

Slow Cooked Beef Cheek. Jerusalem Artichoke Puree, Asparagus and Truffle Jus
\$42

Pork Cotoletta, Tarragon Bearnaise Foam, Roasted Broccoli, Cauliflower, Baby Carrots and Jus
\$43

Zucchini Cotoletta Filled with Goats Curd, Smoked Eggplant Puree, Rocket
\$33

CONTORNI

Roasted Potatoes with Rosemary - \$13

Broccolini, Garlic and Chilli - \$13

Salad Mix, Walnuts and Lemon Dressing - \$13

Eggplant Parmigiana - \$16

5-COURSE DEGUSTATION MENU CREATED BY OUR HEAD CHEF:
\$90 per person

Wine Pairing: Add \$45 per person

(No Changes)

Notice in advance required for any dietary requirements

To Share - Burrata, Basil Oil, Dried Tomato, Breadcrumbs, Prosciutto

Deep Fried Crumbed Scallops, Turnip & Yuzu Puree, Celeriac and Watercress

Risotto with Smoked Pumpkin Puree, Goats Curd, Thyme and Pumpkin Seeds

Slow Cooked Beef Cheek, Jerusalem Artichoke Puree, Asparagus and Truffle Jus

Vanilla & Cardamom Panna Cotta, Lime Mousse, Orange Gel, Chocolate Crumble

Menu

DOLCI

White Chocolate Fondant, Pistachio Crumble, Raspberry Coulis and Fresh Raspberry
\$16.50

Vanilla & Cardamom Panna Cotta, Lime Mousse, Orange Gel, Chocolate Crumble
\$16.50

Tiramisu - Mascarpone Semifreddo, Coffee Sabaion, Mocha Sauce and Coffee Savoiardi
\$16.50

Affogato - \$10
add liqueur \$17

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

Cheese Selection
50 grams

1 Cheese
\$18

2 Cheeses
\$30

3 Cheeses
\$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

Menu

BAMBINI

Under 10 years old

\$25.00

Your choice of:

Rigatoni Napolitana Sauce &
Chips

Rigatoni Ragu Sauce & Chips

Chicken Cotoletta and Chips

PLUS

Your choice of 2 scoops of
Gelato.