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## APPETISERS - SHARE

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**pane**  
ciabatta 3

### *antipasti da dividere*

**PANELLE 16.0**  
fried chickpea fritters, pork belly, salsa verde, fennel [gf]

**FRITTI DI BACCALA 14.0**  
salt cod croquette, lemon, aioli [6 pieces]

**FIORE DI ZUCCA 24.0**  
tempura fried zucchini flowers, ricotta, mint,  
bottarga maionese

### *salumi*

ONE 10.0 | TWO 16.0 | THREE 24.0 | FOUR 32.0

**PROSCIUTTO DI PARMA**  
Emilia Romagna, Italy

**SALAMI NORCIA FINOCCHIATA**  
pork, fennel, garlic - De Palma, NSW

**BRESAOLA**  
air dried wagyu - Bar Alto, QLD

**LONZA**  
pork loin, juniper, black pepper - Bar Alto, QLD

### *primi piatti*

**POLPO ALLA GRIGLIA 26.0**  
grilled octopus, new potato, tomato, lombardo peppers, salsa verde [gf]

**GRILLED QUAIL SALTIMBOCCA 26.0**  
witlof, stonefruit, orange, 12 year old balsamico [gf]

**CAPRESE 16.0**  
heirloom tomato, buffalo mozzarella, basil [gf] [v]

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## PASTA & RISOTTO

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### **CRESPELLE**

ENT. 24.0 | M.C. 29.0  
ricotta, pumpkin, burnt sage butter [v]

### **STROZZAPRETI**

ENT. 27.0 | M.C. 32.0  
prawns, squid, tomato, chilli, black olives

### **RISOTTO**

ENT. 29.0 | M.C. 36.0  
Acquerello risotto, zucchini flowers, lemon thyme, la tur [v] [gf]

### **PAPPARDELLE, GOAT RAGÚ**

ENT. 27.0 | M.C. 32.0

### **GNOCCHI**

ENT. 29.0 | M.C. 36.0  
local spanner crab, chilli, fennel

### **BOTTONI**

36.0  
ravioli filled with Moreton bay bugs, stracchino, saffron brodo, 'pangrattato nero'

### **GIGLI**

32.0  
braised duck ragu, hazelnuts, pecorino

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## MAIN COURSE

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### *secondi piatti*

#### **PESCE 34.0**

pan-fried salmon, pickled heirloom beets, beetroot pesto, orange, almond [gf]

#### **VENETIAN STYLE CALF'S LIVER 32.0**

caramelised onions, smoked mash and sage [gf]

#### **AGNELLO 42.0**

oven roasted lamb rump, figs, cipollini, pancetta, macademia, jus [gf]

#### **MANZO 48.0**

grilled Darling Downs wagyu striploin, smoked mash, spinach, sultanas, pine nuts, balsamic and veal jus [gf]

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## VEGETABLES & SALADS

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### *contorni e insalate*

summer green salad [gf] [v] 9.0  
roasted baby heirloom carrots, straciatella, macademia [gf] 12.0  
broccolini, charred spring onions, chilli, garlic [gf] [v] 11.0  
roasted new potatoes, pecorino, tomato, guanciale [gf] 9.0  
zucchini fritters [v] 9.0  
chips [v] 9.0

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## FOR TWO

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### *per due*

#### **COZZE**

HALF 25.0 | KILO 38.0  
mussels, chilli, garlic, white wine, tomato, grilled ciabatta

#### **POLLO 68.0**

oven roasted free range chicken, heirloom baby carrots, smoked mash, [gf]

#### **COSTATA ALLA FIORENTINA 110.0**

1.2 kg dry aged Riverina prime rib on the bone, hand cut chips  
green beans, black olives, jus [gf]

#### **SPALLA DI AGNELLO ARROSTO 74.0**

braised lamb shoulder, red chili, new potatoes, artichoke, mint [gf]

#### **MAIALE AL FORNO 74.0**

Borrowdale free range heritage pork belly roast, balsamic glaze, stonefruit,  
bitter leaf salad, hand cut chips [gf]