
APPETISERS - SHARE

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
red witlof, pear mostarda, apple balsamico [gf]

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

PASTA & RISOTTO

CRESPELLE

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

STROZZAPRETI

ENT. 28.0 | M.C. 34.0
prawns, squid, tomato, chilli, black olives

RISOTTO

ENT. 28.0 | M.C. 34.0
Acquerello risotto, heirloom beetroot, la tur, poppy seeds [v] [gf]

PAPPARDELLE, GOAT RAGÚ

ENT. 28.0 | M.C. 34.0

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

MAIN COURSE

secondi piatti

PESCE 36.0

pan-fried kingfish, seasonal mushrooms, pinenuts, lemon and oregano butter [gf]

VENETIAN STYLE CALF'S LIVER 32.0

caramelised onions, smoked mash and sage [gf]

AGNELLO 42.0

oven roasted lamb rump, braised witlof, carrot, chestnut, pancetta, jus [gf]

MANZO 48.0

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

VEGETABLES & SALADS

contorni e insalate

autumn green salad [gf] [v] 9.0
broccolini, charred spring onions, chilli, garlic [gf] [v] 11.0
roasted potatoes, padron peppers, cippolini [v] [gf] 9.0
zucchini fritters [v] 9.0
chips [v] 9.0

FOR TWO

per due

COZZE

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

POLLO 68.0

roasted free range chicken, padron peppers, cippolini, smoked mash, [gf]

BISTECCA DI MANZO 110.0

600g dry aged Wagyu ribeye, seasonal mushrooms, rocket, shaved Testun di Barolo, hand cut chips, jus [gf]

SPALLA DI AGNELLO ARROSTO 74.0

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

ROSTICCIANA DI MAIALE 74.0

1 kg oven roasted pork ribs, agrodolce, bitter leaf salad, hand cut chips [gf]