

SHARE PLATES / ENTREES

ARANCINI (4) rice balls filled with tomato, basil + mozzarella cheese, basil mayonnaise (v) **16**

EGGPLANT PARMIGIANA layered fried eggplant, napoli sauce, mozzarella + parmesan, basil (v) **E 16 | M 30**

HUMMUS spiced chickpea, tahini, garlic, chilli, italian flat bread (v) **16**

CALAMARI dusted in spiced semolina, shallow fried, rocket lettuce, aioli **17**

BRUSCHETTA diced roma tomatoes, mozzarella, red onion, fresh basil, balsamic syrup (v) **16**

CRESCINTINE deep fried italian flat bread, freshly sliced prosciutto, straciatella 'creamed mozzarella' **18**

GRAZING SELECTION FOR 2 cured meats, italian cheeses, arancini, pickled red onion, eggplant sott'olio, bread **34 extra person 17**

SALADS

MEZZO CAPRESE tomatoes, mozzarella, cucumber, fresh basil, balsamic glaze (v) **18 add prosciutto 5**

CHICKEN pan seared + sliced chicken breast fillet, rocket lettuce, semi dried tomatoes, chickpeas, asparagus, dried shallots **24**

PASTA **gluten free pasta available ADD 4 + receive a gluten free roll**

RIGATONI napoli sauce, fresh mozzarella, parmesan cheese (v) **22**

LINGUINI traditional bolognese **24**

HOUSE MADE GNOCCHI napoli sauce, caramelised red onions with chilli + garlic, hot sopressa salami, pecorino cheese **25**

FETTUCINE braised lamb shoulder ragu, parmesan cheese **27**

LINGUINE prawns, calamari, zucchini, white wine, garlic + chilli **29**

MAIN COURSES

BARRAMUNDI FILLET condiment of the day; please consult your waiter **32**

VEAL SCHNITZEL cabbage, red onion, tomato + parmesan coleslaw **30**

ROLLED CHICKEN BREAST prosciutto wrapped, filled with seeded mustard + herb mousse, broccoli puree, carrots **33**

CRISPY SKINNED PORK BELLY Entree **20** | Main **34**

SLOW COOK BEEF CHEEK **34**

BOTH SERVED with potato puree, green beans, jus

STONE FIRED PIZZA – HAND STRETCHED

30 cm (6 large slices)

MARGHERITA tomato, mozzarella, basil (v) **19**

THREE VEG tomato, mozzarella, roasted pumpkin, eggplant, zucchini, dried oregano, fresh ricotta (v) **22**

MR SILVIO tomato, mozzarella, mild sopressa salami **22**

PARMA tomato, mozzarella, freshly sliced prosciutto, shaved parmesan, rocket leaves **24**

PORCHETTA mozzarella, roasted pumpkin, pancetta 'cured pork belly, rosemary, fresh ricotta **24**

PARMIGIANO tomato, mozzarella, hot sopressa salami, eggplant, grated parmesan **24**

CALABRIA tomato, mozzarella, caramelised red onions with chilli + garlic, hot sopressa salami, kalamata olives **24**

MEZZO CAPRICCIOSA tomato, mozzarella, champagne ham, mushroom, artichokes, fresh ricotta **25 NO HAM (V) 22**

ON THE SIDE all 9

FRIES

ROASTED POTATO WEDGES

GREEN BEANS toasted breadcrumbs

ROCKET SALAD parmesan

ITALIAN COLESLAW cabbage, fennel, tomato + parmesan

DESSERT all 14

SEMIFREDDO toblerone chocolate, mixed nut base, raspberry sauce

PANNACOTTA honey, lime + yoghurt, blueberry syrup

CLASSIC TIRAMISU

GELATI + SORBETS house made selection (4 scoops)

PRE THEATRE EXPRESS SHARED \$29 PP

PERFECT FOR ALL OUR PRE THEATRE GUESTS

receive all items for a minimum of 2 guests

entertainment card discount available on full priced a la carte menu only

GRAZING SELECTION FOR 2 cured meats, italian cheeses, arancini rice balls, pickled red onion, eggplant sott'olio, ciabatta rolls **PLUS**

EGGPLANT PARMIGIANA layered fried eggplant, napoli sauce, mozzarella + parmesan, basil (v)

CALAMARI SALAD semolina dusted + shallow fried, rocket lettuce, aioli