

BREADS

ROSEMARY + OLIVE OIL pizza focaccia **9** add cheese **4**

GARLIC PUREE pizza focaccia **9** add cheese **4**

SHARE PLATES / ENTRESS

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**

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

NATURAL OYSTERS fresh lemon **3.5 each**

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 **22**

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 cauliflower puree, asparagus **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 30 cm (6 large slices)

MARGHERITA tomato, mozzarella, basil (v) 18

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

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 red + white cabbage, 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)

EXPRESS SHARED EXPERIENCE \$29 PP

PERFECT FOR ALL OUR PRE THEATRE GUESTS

receive all items for a minimum of 2 guests

GRAZING SELECTION FOR 2 cured meats, italian cheeses, arancini, pickled red onion, eggplant sott'olio, bread **PLUS**

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

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