

Enjoy Lunch Time Pricing on our Regular Dinner Menu – Actual Prices Shown

BREADS 2 sizes

24 cm (4–6 slices) 30 cm (6–8 slices)

ROSEMARY + OLIVE OIL pizza focaccia 5 / 7.5 add cheese 2 / 3

GARLIC PUREE pizza focaccia 5 / 7.5 add cheese 2 / 3

BRUSCHETTE – 2 STYLES

garlic pizza focaccia, diced tomatoes, mozzarella, basil, balsamic (v) 9 / 12 **OR**

rosemary focaccia bread, sliced prosciutto, straciatella ‘creamed mozzarella’ 10.5 / 13.5

SHARE PLATES / ENTREES

ARANCINI (4) rice balls filled with tomato, basil + asiago cheese, basil mayonnaise (v) 12

EGGPLANT PARMIGIANA layered fried eggplant, napoli sauce, mozzarella + parmesan, basil (v) **E 12 | M 22.5**

CALAMARI dusted in spiced semolina, shallow fried, rocket lettuce, aioli 12.5

GRAZING SELECTION FOR 2 cured meats, italian cheeses, arancini, pickled red onion, eggplant sott’olio **30 extra person 15**

grazing selection includes your choice of either garlic or rosemary focaccia

SALADS

MEZZO CAPRESE tomatoes, mozzarella, cucumber, fresh basil, balsamic glaze (v) 13.5 **add prosciutto 4**

ROCKET SALAD semi dried tomatoes, chickpeas, asparagus, dried shallots 13.5
add oven roasted and sliced chicken breast fillet 4.5 OR
add spiced semolina dusted + shallow fried calamari 4.5

PASTA **gluten free pasta available ADD 4**

PENNE PASTA napoli sauce, fresh mozzarella, parmesan cheese (v) 16.5

HOUSE MADE GNOCCHI button, field and porcini mushroom ragu, cream, pecorino cheese (v) 18

LASAGNA house made pasta sheets, veal + beef bolognese, béchamel 15 / 22.5

HOUSE MADE GNOCCHI napoli sauce, caramelised red onions with chilli + garlic, hot sopressa salami, pecorino cheese 19.5

PENNE PASTA paprika marinated chicken breast, roasted pumpkin, cream, parmesan cheese 19.5

LINGUINE traditional veal + beef bolognese 18

CASARECCE braised lamb shoulder + three mushroom ragu, parmesan cheese 21

ORECCHIETTE small shell pasta, diced prawns, chorizo, peas, white wine 21

STONE FIRED PIZZA – HAND STRETCHED 2 sizes

24 cm (4 large slices) 30 cm (6 large slices)

MARGHERITA tomato, mozzarella, basil (v) 10.5 / 14

THREE VEG tomato, mozzarella, roasted pumpkin, eggplant, zucchini, dried oregano, goats cheese (v) 12 / 16.5

MR SILVIO tomato, mozzarella, mild sopressa salami 12 / 16.5

PARMA tomato, mozzarella, freshly sliced prosciutto, shaved parmesan, rocket leaves 13.5 / 18

PORCHETTA mozzarella, roasted pumpkin, pancetta ‘cured pork belly, rosemary, fresh ricotta 13.5 / 18

PARMIGIANO tomato, mozzarella, hot sopressa salami, eggplant, grated parmesan 13.5 / 18

CALABRIA tomato, mozzarella, caramelised red onions with chilli + garlic, hot sopressa salami, kalamata olives 13.5 / 18

MEZZO CAPRICCIOSA tomato, mozzarella, champagne ham, mushroom, artichokes, fresh ricotta 13.5 / 18.5 **NO HAM (V) 12 / 16.5**

MAIN COURSES

BARRAMUNDI FILLET condiment of the day; please consult your waiter 24

ROLLED CHICKEN BREAST prosciutto wrapped, filled with seeded mustard + herb mousse, broccoli puree, carrots 24.5

CRISPY SKINNED PORK BELLY Entree 16.5 | Main 25.5

SLOW COOK BEEF CHEEK 25.5

BOTH SERVED with potato puree, green beans, jus

ON THE SIDE all 6.5

FRIES **ROASTED POTATO WEDGES**

VEGETABLE OF THE DAY

ROCKET SALAD parmesan

ITALIAN COLESLAW cabbage, fennel, tomato + parmesan

DESSERT all 10.5

SEMIFREDDO toblerone chocolate, mixed nut base, raspberry sauce

PANNACOTTA honey, lime + yoghurt, blueberry syrup

CLASSIC TIRAMISU

GELATI + SORBETS house made selection (4 scoops)

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