

**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**SHARE PLATES / ENTREES / LIGHT MEALS****MIXED OLIVES** marinated + served warm, rosemary + olive oil focaccia (v) 10.5**ARANCINI (4)** rice balls filled with tomato, basil + asiago cheese, basil mayonnaise (v) 12**SOUP OF THE DAY** please consult your waiter 13.5**BRUSCHETTA** garlic pizza focaccia, diced tomatoes, mozzarella, basil, balsamic (v) 10.5 (24cm) / 13.5 (30cm)**EGGPLANT PARMIGIANA** layered fried eggplant, napoli sauce, mozzarella + parmesan, basil (v) E 13.5 | M 22.5**NATURAL OYSTERS** fresh lemon 2.6 each**CALAMARI** dusted in spiced semolina, shallow fried, rocket lettuce, aioli 13.5**GRAZING SELECTION FOR 2** cured meats, italian cheeses, arancini, olives, 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**CHICKEN SALAD** paprika marinated chicken breast, semi dried tomatoes, chickpeas, asparagus, dried shallots 18*chicken may be substituted for spiced semolina dusted + shallow fried calamari***PASTA gluten free pasta available****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 18 / 27**LINGUINE** 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**FETTUCINE** braised lamb shoulder + three mushroom ragu, parmesan cheese 21**STONE BAKED PIZZA – HAND STRETCHED 2 sizes**

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

**MARGHERITA** tomato, mozzarella, basil (v) 10.5 / 14.5**THREE VEG** tomato, mozzarella, roasted pumpkin, eggplant, zucchini, dried oregano, goats cheese (v) 12 / 16.5**MR SILVIO** tomato, mozzarella, hot sopressa salami 12 / 16.5**PARMA** tomato, mozzarella, freshly sliced prosciutto, shaved parmesan, rocket leaves 13.5 / 18**PORCHETTA** mozzarella, pancetta 'cured pork belly, mushroom, pecorino cheese 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** pearl cous cous with diced eggplant + zucchini, cauliflower, carrot + shallot 'sauce jaqueline' 24**ROLLED CHICKEN BREAST** prosciutto wrapped, filled with seeded mustard + herb mousse, broccoli puree, carrots 25.5**CRISPY SKINNED PORK BELLY** Entree 22 | Main 25.5**SLOW COOK BEEF CHEEK** 25.5**BOTH SERVED** with potato puree, green beans, jus**ON THE SIDE all 7****FRIES****ROASTED POTATO WEDGES****VEGETABLE OF THE DAY****ROCKET SALAD** parmesan**ITALIAN COLESLAW** white + red cabbage, red onion, carrot, tomato + parmesan**DESSERT all 10.5****SEMIFREDDO** toblerone chocolate, mixed nut base, raspberry sauce**NUTELLA CALZONE** folded pizza, nutella, vanilla ice cream 10.5 (sml)/13.5 (lrg)**PANNACOTTA** honey, lime + yoghurt, blueberry syrup**CLASSIC TIRAMISU****GELATI + SORBETS** house made selection (4 scoops)