Antipasti

MARINATED OLIVES (GF)(VE) $10
really tasty olives with fresh orange

FRIED OLIVES $16
stuffed with n'duja, crispy sage & lemon

OYSTERS (1/2 DOZ) (GF)(A) $40
served natural with an apple mignonette

SOURDOUGH RYE FOCACCIA (4pc) (VE) $13
local olive oil & aged balsamic

BEEF CARPACCIO (GF) $25
porcini candied walnut, capers, fried greens

BURRATA (GF)(V) $18
lemon thyme honey & wild flowers

CAPRESE (GF)(V) $20
compressed tomato, stracciatella, basil oil

SALUMI MISTI (GFO) $28
mortadella, prosciutto, salami, house pickles, grissini

CANTABRIAN ANCHOVIES $16
smoked vanilla olive oil & urfa chilli

KINGFISH CRUDO (GF)(A) $30
sour apple, pickled fennel, green onion & black olive

CACIO E PEPE ARANCINI (2pc) (V) $16
pecorino, black pepper, aioli

MEATBALL SLIDERS (2pc) $26
wagyu, salsa verde, arrabbiata & mozzarella

CALAMARI FRITTI (GF)(M) $26/$38
roasted garlic aioli, lemon

FRIES (GF)(V)(VEO) $15
calabrian chilli aioli

CAESAR SALAD (GF)(VO) $16
gem lettuce, buckwheat & buttermilk

SHAVED FENNEL SALAD (GF)(VE) $16
cucumber, melon, rocket, spiced pepitas

Please advise staff of allergies upon ordering. Note, we cannot guarantee trace elements will not be present.
(GF) GLUTEN FREE | (GFO) GLUTEN FREE OPTION AVAILABLE | (VE) VEGAN | (VEO) VEGAN OPTION AVAILABLE |
(V) VEGETARIAN | (VO) VEGETARIAN OPTION AVAILABLE
SEAFOOD ORIGIN: (A) - AUSTRALIAN (I) - IMPORT (M) - MIXED ORIGIN

Mains

SPICY FUSILLI (GFO) $36
vodka arrabbiata, smoked stracciatella & basil oil

RIGATONI BOLOGNESE $38
classic beef ragu

DUCK PAPPARDELLE $39
slow cooked duck ragu, porcini, juniper & orange

GLAZED SHORT RIB (GF) $55
braised silverbeet, pepperoni pangratatto

CHICKEN COTOLETTA $39
grilled peppers, cherry tomato, capers & tahini mustard

Pizza

MARGHERITA (V) $26
san marzano tomato, parmesan, mozzarella, fior di latte basil

PEPPERONI $28
hot salami, mozzarella, hot honey, pickled chilli & parmesan

MILANO $28
braised short rib, saffron crema, capers, carmelised onions & scamorza

PROSCIUTTO $30
confit garlic, rocket, pear, pesto & parmesan

CAPRICCIOSA $30
oregano, mortadella, olives, mushroom & scamorza

RED FLAG $30
salami XO, rum roasted pineapple, morcilla sausage

SPRING (A) $34
creme fraiche, garlic prawns, leek, spinach, asparagus & stracciatella

POTATO (V) $28
confit garlic, carmelised onions, pecorino & rosemary

ADD ONS

+ burrata $12
+ olives $4
+ prosciutto $10
+ cantabrian achovies $14
+ vegan cheese $10

Please note a 10% surcharge applies on Sundays and 15% on Public Holidays.