

starters

Sicilian olives & wood fired bread (v).....	8
Baccala salted cod fish & potato croquettes.....	12
Roasted garlic & herb pizza (v) trio of olive, pesto & artichoke dips.....	14
Salt & Pepper calamari (v) fresh chilli, coriander & lemon aioli.....	14

entree

Ravioli aperti (v) ricotta, goats cheese, pine nuts, truss cherry tomatoes & fresh basil.....	17
Insalata burrata (v) wiflof salad with bottarga pomodoro fresco, olive oil & pistachios.....	17
Antipasto della casa prosciutto, wagyu beef bresaola, soppressa, eggplant & zucchini.....	18
Guazzeto di calamari polpi prawns, garlic, chilli, tomato, basil & pane.....	18
Seppia grigliata (gf) grilled cuttlefish, lupini, olive verdi, capers, preserved lemon & parsley.....	19

mains

Potato gnocchi (v) wild mushrooms, asparagus & pecorino sardo.....	27
Slow braised beef short ribs pan seared polenta & mushrooms.....	32
Pan-roasted monkfish (gf) prosciutto, kale and tomato broth.....	34
Rabbit cacciatoro (gf) Sicilian green olives, red capsicum & parsnip puree.....	34
Roasted spatchcock lemon, thyme, green lentil, rosemary & pancetta.....	34

from the grill

Sirloin 32 grain fed Black Angus 120day Riverina, Southern NSW 280g
Scotch fillet 34 grain fed 120day Riverina, Southern NSW 300g
Eye fillet 36 grain fed Riverina, Southern NSW 250g
Rib eye on the bone 40 Havericks dry aged for 6-8 weeks Riverina, Southern NSW 400g

all steaks are served with red wine jus & fries or mashed potato

Venison loin 34 Cervena Venison NZ 250g served medium rare with blueberry & balsamic reduction
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wood fired pizza

all pizza bases are prepared fresh daily in-house and cooked
in our traditional wood fired oven

Margherita 16 tomato, mozzarella & fresh basil

Funghi 18 wild mushrooms, green olives & taleggio
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Della casa 18 eggplant, truss tomatoes, pancetta & gorgonzola
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Parma 20 prosciutto & rocket pesto

Salsiccia 20 pork & fennel sausage, fresh paprika, smoked mozzarella & truss tomatoes

sides

Creamy mashed potato with crisp pancetta (gf)....8
Steak cut fries with rosemary salt.....8
Wild rocket & parmesan salad (gf)(v).....8
Mixed leaf salad (gf)(v).....8
Sauté garlic mushrooms (gf)(v).....10
Broccolini with preserved lemon, anchovies & bocconcini (gf).....10

desserts

Affogato vanilla bean ice cream, espresso & frangelico.....12
Polenta & orange cake citrus mascarpone (gf).....12
Molten chocolate fondant double cream and berry compote.....15
Manuka honey crème brûlée vanilla macaroons.....15
Apple, rhubarb & strawberry crumble vanilla bean ice cream.....15

Cheese board Testun al Barolo, taleggio, gorgonzola lavosh & muscatels.....18

