



Menu

→ ANTIPASTI

Mezze Plate for two - cheeses, cured meats, pickles, dips and other condiments, served with toasted breads 37

Antipasto Quattro (for four people) - with cheeses, cured meats, salmon, hot and cold foods, pickles, dips and other condiments with toasted breads, lavosh and crackers 74

→ CONDIVIDERE (To Share - After 5pm)

Free Range Cacciatore - sautéed chicken breast fillet with onion, garlic, chilli, roasted capsicum and capers finished in Napoli sauce topped with shaved parmesan 34

Wakanui Beef Fillet - 350gms chargrilled, then oven finished to your preference, served on a sharing plate with red wine jus and braised shallots 36

Lamb Saddle - rolled with sage and garlic, cooked medium and served with rosemary jus and horseradish cream 36

Zuppa de Pesce - Seafood Bouillabaisse made with lobster stock and tomato filled with prawns, fresh mussels, Queen scallops, fish, and calamari, with toasted bread 37

→ PARTE (Sides)

Caprese Salad 8

Pea, Pancetta and Hazelnut Salad 8

Herb Roasted Potatoes 8

Ratatouille Vegetables 8

→ SOPRESA DOLCE (Desserts)

Crème Brulee - infused with cardamom and orange, served with pistachio biscotti and vanilla bean ice cream 14

Baked Alaska - strawberry ice cream on a chocolate sponge coated with flamed Italian meringue 14

Chocolate Coconut Pudding - with a Kahlua and chocolate sauce, served with vanilla bean ice cream 14

Cheese Board for 2 - local and imported cheeses with stewed fruit, toasted almonds, lavosh and crackers 22





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→ PICCOLO PIASTRA (Small Plate)

<i>Garlic and parmesan flatbread</i> with Italian herbs	9
<i>Hand Cut Chips</i> - with pink salt and rosemary, served with malt vinegar and roasted garlic aioli	9
<i>Bread Selection</i> - toasted mixed breads with basil pesto, olive tapenade and virgin olive oil with aged balsamic vinegar	14
<i>Arancini</i> - Mozzarella, baby spinach and roasted capsicum risotto balls served with a smoked tomato relish	15
<i>Sumac Calamari</i> - salt and pepper squid infused with sumac, served with salad greens and chilli jam	16
<i>Smoked Chicken Croquettes</i> - served with a petit salad and gruyere fondue dipping sauce	16
<i>Slider Trio</i> • Beef Fillet, cheese, tomato, lettuce, chilli jam and aioli • Chicken Breast, lettuce, beetroot chutney, cheese and bacon • Crumbed Fish, confit onion, lettuce, cheese and tartare sauce	22
<i>Wagyu Beef Fillet Carpaccio</i> - Grade 8 Wagyu seared and rolled in Dijon and fresh herbs, thin sliced and served with shaved parmesan, crispy capers and salad greens, with a drizzle of avocado oil	27
→ PIZZA	
<i>Margarita</i> - Napoli sauce, mozzarella and Italian herbs	17
<i>Vegetarian</i> - roasted capsicum, mushroom, semidried tomato, olives, eggplant and mozzarella	19
<i>Pesto</i> - pine nuts, kalamata olives and blue cheese	19
<i>Calabrese</i> - felino salami, anchovy and kalamata olives, with chilli and mozzarella	20
<i>Prosciutto</i> - bocconcini, fresh tomato and basil	21
<i>Serina</i> - New Caledonian prawns, cherry tomato, confit onion and mozzarella	22

