



Dinner

→ PER LA TAVOLA (Snack)

<i>Flatbread</i> - Garlic & parmesan	9
- Feta & sweet chilli	9
- <i>add</i> bacon	4
<i>Soup of the Day</i> - served with toasted ciabatta	14
<i>Arancini</i> - risotto balls filled with tomato, Mozzarella & spinach. Served with aioli	14
<i>Jalapeno Cheese Fondue</i> - served with toasted breads	14
<i>Crispy Spiced Chicken Tenders</i> - with chipotle mayo	14

→ ANTIPASTO

<i>Mezze Plate</i> (for two) - cheeses, cured meats, pickles, dips & condiments. Served with toasted bread	37
<i>Antipasto Quattro</i> (for four) - cheeses, cured meats, salmon, hot & cold foods, pickles, dips & condiments. Served with breads	74

→ PIZZA

<i>Margarita</i> - Napoli sauce, Mozzarella & Italian herbs	20
<i>Bianca</i> - Prosciutto, confit onion, potato, blue cheese & Mozzarella	24
<i>Caprioccosa</i> - ham, mushrooms, artichoke & Kalamata olive	23
<i>Vegetarian</i> - mushrooms, artichoke, confit onion & olives	22
<i>Braised Calamari & Chorizo</i> - with fennel, chilli & anchovies (optional)	26
<i>Carne</i> - beef cheek, prosciutto, bacon & salami with BBQ sauce	26





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→ INSALATE E PASTA (Salads & Pasta)

Mediterranean Grilled Chicken Salad - with Feta, olives, pine nuts, confit red onion & balsamic vinaigrette 24

Roasted Artichoke Salad - confit onion, Feta, olives, red peppers & citrus vinaigrette 23

Chicken & Mushroom Tagliatelle - with bacon, Pesto cream, sundried tomatoes & shaved Parmesan 24

Pomodoro Tagliatelle - tomato based sauce with spinach, olives, diced pumpkin, basil & shaved Parmesan 24

Prawn & Calamari Risotto - with chorizo, baby peas, saffron, spinach & Pecorino. Topped with a Parmesan crisp 26

→ SECONDO PIATTO (Main Course)

Beef Short Rib - slow braised in sticky onion jus & served on creamy mash with steamed greens 28

Fish of the Day - market fresh fish cooked with today's inspiration POA

Beef Wellington - 200gm fillet of beef topped with Duxelle of mushrooms & bacon. Wrapped in flaky pastry, served with herb buttered crispy potato, steamed greens & a red wine jus 38

Pork Belly - served with a pumpkin & spinach risotto cake, with steamed greens, pear relish & Port wine glaze 35

→ CONTORNO (Sides - to share)

Fries - with pink salt, aioli & ketchup 9

Garden Salad - with Feta, tomato, olives & confit onion 9

Steamed Greens - tossed in herb butter 9

Creamy Potato Mash 9

