



## LUNCH & DINNER

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*See blackboard for specials*

### TO SHARE

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Olive Miste - marinated mixed olives •v•gf•	8.5
Polenta Chips w/ aioli •v•	11.5
Arancini w/ harissa mayonnaise •v•	3.5 ea
Veal Tonnato - sliced veal, capers, tuna sauce & mixed herbs •gf•	15.5
Salmon Carpaccio w/ pickled beetroot, orange, crème fraiche & capers •gf•	15.5
Gnocchi alla Romana - prosciutto wrapped w/ zucchini caponata & pinenut	15.5
Antipasto Misto - selection of cured meats, cheese, seafood & mixed vegetable	19.5

### HANDMADE PASTA

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Potato Gnoochi w/ pomodoro, basil & pecorino •v•	24
Beetroot, Ricotta & Spinach Ravioli w/ burnt butter, thyme & pistachio •v•	26.5
Black & White Tagliatelle w/ scallops, prawns, mussels, clams, garlic, chilli & white wine	29.5
Saffron Tortelli filled w/ blue swimmer crab, & spring vegetables	28.5
Pappardelle w/ wild boar ragu & peas	26.5

### MAIN

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Braised Goat w/ soft cauliflower & kale	26.5
Roast Duck w/ red cabbage, parsnip & jus •gf•	31.5
Fish of the day •gf•	29.5

### SIDES

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Roast Potato w/ rosemary •v•gf•	9
Broccoli w/ garlic & chilli •v•gf•	9
Rocket w/ parmesan & balsamic •v•gf•	9
Potato Fries	8

### SALAD

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Smoked Trout w/ black spaghetti, capsicum, pickled ginger, rocket, coriander & lime	18.5
Chicken w/ lettuce, avocado, fennel, grapes, celery & smoked almonds w/ red wine vinaigrette •gf•	16.5
Beetroot roasted w/ Bulgarian feta, Japanese mushroom, yoghurt & herbs •v•gf•	15.5
Caprese w/ buffalo mozzarella, tomato & basil •v•gf•	13.5

*Please note there will be no changes to menu. No split bills.*

•v• vegetarian •gf• gluten free