



LUNCH & DINNER

See blackboard for specials

TO SHARE

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	4.5 ea
Antipasto Misto - selection of cured meats, cheese, seafood & mixed vegetable	19.5

HANDMADE PASTA

Potato Gnoochi w/ pomodoro, basil & pecorino •v•	24.5
Beetroot, Ricotta & Spinach Ravioli w/ burnt butter, thyme & pistachio •v•	27.5
Black & White Tagliatelle w/ scallops, prawns, mussels, clams, garlic, chilli & white wine	29.5
Saffron Tortelli filled w/ blue swimmer crab, & spring vegetables	30.5
Pappardelle w/ wild boar ragu & peas	28.5

MAIN

Braised Goat w/ soft cauliflower & kale	28.5
Roast Duck w/ red cabbage, parsnip & jus •gf•	31.5
Fish of the day •gf•	29.5

SIDES

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

SALAD

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•	17.5
Beetroot roasted w/ Bulgarian feta, Japanese mushroom, yoghurt & herbs •v•gf•	16.5
Caprese w/ buffalo mozzarella, tomato & basil •v•gf•	14.5

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

•v• vegetarian •gf• gluten free