

DINNER

Pane / Bread

Pane all'aglio 8

Ciabatta, whole roast garlic, extra-virgin olive oil, parmesan

Bruschetta 14

Ciabatta, roma tomato, pesto, garlic, onion, extra-virgin olive oil

Pane e salsine 16

Pizza bread with trio of dips sundried tomato tapenade, poached pear and gorgonzola, sweet potato and honey

Piatti crudi / Raw

½ dozen Australian oysters

Natural 18

Tempura, finger lime aioli 22

Flying Fish roe, yuzuka, wakame 22

Crudo di trota 21

House-cured ocean trout, mustard mayonnaise, pomegranate

Carpaccio 22

Thinly sliced Angus eye fillet, extra-virgin olive oil, capers, parmesan

Assaggi / Tastes

Fichi al Forno 20

Brioche, balsamic roast figs, prosciutto, torched gorgonzola marshmallow

Calamari ripieni 22

Parmesan and pine nut stuffed calamari, red pepper puree

Antipasto misto 24

Italian meats, cheeses, marinated vegetables, Sicilian olives

Fiori di zucca 25

Zucchini flower fritters, ricotta, pumpkin preserve

Cozze 26

South Australian Black Lip Mussels, tomato, chilli, flame grilled ciabatta

Misto Australiano 29

Native Australian tasting plate with emu, crocodile, kangaroo

Secondi / Mains

Canguro 28

Central Queensland kangaroo loin, rhubarb, smoked macadamia puree, rosemary oil

Involtini di pollo 36

Pecorino and sage filled chicken breast, prosciutto, seeded mustard honey sauce

Pesce del giorno 36

Fresh line caught fish prepared daily

Gamberi al pepe rosa 37

Gulf of Carpentaria flame grilled prawns, pink peppercorn, garlic cream, wild rice

Manzo ai funghi 45

Blackened South Australian Angus rib fillet, mushroom trifolati, broad bean puree, sangiovese sauce

Crigliata ai frutti di mare 55

Fresh Australian flame grilled seafood, garlic butter

Granchio 95

Gulf of Carpentaria whole mud crab, chilli, rich Napoletana, spaghetti

Pesce degustazione for two 185

Oysters, mud crab, barramundi, prawns, bugs, cured ocean trout, calamari, mussels

Risotti / Risotto

Funghi 22

Mixed wild mushroom, shallots, truffled cream

Maiale 26

Braised pork, cinnamon, apple, crispy pork floss, jus

Pasta

Penne e pollo 26

Sauteed chicken, sun dried tomato in pesto cream

Pappardelle all'agnello 22

Braised lamb, cherry tomato, spinach rich tomato jus sauce

Gnocchi ai quattro formaggi 26

Ricotta dumplings, gorgonzola, pecorino, provolone, parmesan

Pasta ripiena del giorno 24

Today's filled pasta

Gamberi 28

Local prawns, white wine, garlic, baby spinach, cherry tomato, chilli, spaghetti

Marinara 28

Seafood selection, rich Napoletana, fresh herbs, spaghetti

Pizza

Margherita 22

San Marzano tomato, bocconcini, mozzarella, parmesan, fresh oregano and basil

Ananas 22

Caramelized pineapple, double smoked ham, mozzarella, tomato

Funghi e pollo 24

Mixed wild mushrooms, chicken, shallots, gorgonzola, tomato

Vegetariana 25

Pumpkin, zucchini, eggplant, shallots, buffalo mozzarella, rosa base

Salina 25

Pepperoni, anchovy, baby spinach, chilli, garlic, olives, tomato base

Prosciutto 26

Thinly sliced prosciutto, rocket, parmesan, extra-virgin olive oil, tomato

Agnello 26

Lamb, Persian fetta, caramelised onion, cherry tomato, baby spinach

Mare e monte 24

Marinated chilli Gulf of Carpentaria prawns, salsa verde, mushroom, preserved lemon

Insalate / Salad

Verde 12

Mixed green leaf salad, balsamic, extra-virgin olive oil

Caesar 16

Cos lettuce, anchovy, crispy prosciutto, croutons, creamy dressing

Mediterranean 16

Cherry tomato, Persian fetta, olives, Spanish onion, balsamic

Caprese 16

Roma tomato, buffalo mozzarella, anchovy, extra-virgin olive oil

Add chicken or Calamari to any salad 9

Contorni / Sides

Sweet potato fries 8

Steamed white rice 4

Sweet potato mash 8

Chips 6

House-marinated olives 9

Seasonal vegetables 12

All our seafood is sustainably sourced.

Public holidays 10% surcharge applies

Buon appetito!