



Starters

Marinated olives	10
Focaccia V, DF <i>Balsamic reduction, extra virgin olive oil, confit garlic</i>	12
Caprese di bufala V, NF, GF <i>Buffalo mozzarella, cherry tomatoes, basil, extra virgin olive oil, balsamic</i>	24
Herb crumbed white anchovies NF <i>Herb aioli, fregola insalata</i>	26
Carpaccio crudo classic NF, GF <i>Raw beef sirloin, rocket, parmigiano reggiano, lemon</i>	26
Truffled cauliflower soup NF <i>Moreton Bay bugs, cavolo nero, salmon roe</i>	28
House made ricotta <i>Burnt rosemary honey, grissini, jamon serrano</i>	26
Pasta and risotto GF pasta available	
Bucatini corsa V, NF, DF <i>Olives, capers, artichokes, chilli, napoli sauce, herbs</i>	36
Pappardelle DF <i>Slow cooked beef, tomato sugo, smoked almonds, herbs</i>	38
Gnocchi bolognese NF <i>Traditional pork and veal mince ragu, herbs</i>	38
Rigatoni con agnello NF, DF <i>Slow braised lamb, olives, napoli sauce, herbs</i>	38
Tagliatelle NF <i>QLD prawns, picked crab meat, white wine, chilli, garlic, lemon butter, herbs</i>	42
Confit duck and mushroom risotto GF, NF <i>Truffle oil</i>	38
Risotto con funghi V, GF, NF <i>Mixed exotic mushrooms, truffle oil</i>	36

Mains

Confit free range chicken maryland <small>NF, DF</small> <i>Risoni, tomato sugo, olives, artichokes, crispy jamon serrano</i>	40
Pork rolled loin <small>GF, NF</small> <i>Smokey sweet potato puree, peperonata, shaved fennel, lemon</i>	40
12 hour slow cooked grass fed angus beef brisket <small>GF, NF</small> <i>Creamy polenta, braising juices, gremolata</i>	44
Chargrilled swordfish <small>GF</small> <i>Whipped mash, caponata, lemon</i>	42

Sides

Seasonal greens with brown butter, almonds <small>V, GF</small>	14
Whipped mash <small>V, NF, GF</small>	14
Sweet potato fries <small>V, NF, DF</small>	14
Green leaf salad, parmigiano reggiano, 15yo balsamic, extra virgin olive oil <small>V, NF, GF</small>	14

Desserts

Tiramisu <i>Mascarpone zabaglione, coffee and marsala soaked biscuits, chocolate dust, berries</i>	20
Bomboloni <i>Italian styled fried doughnuts, chocolate sauce</i>	20
Gelato and sorbet <i>Daily selection of gelato and sorbet</i>	19
Woombye triple cream brie <small>NF</small> <i>Fig relish, lavosh</i>	18
Affogato <i>Coffee, frangelico, vanilla gelato, chocolate topped sponge finger</i>	26

V - vegetarian GF - gluten free NF - nut free DF - dairy free
Food allergies and intolerances: Whilst all care is taken when catering for special requirements, please note within the premises we handle peanuts, tree nuts, seafood, shellfish, sesame seeds, wheat, flour, eggs, fungi, dairy products and gluten.
Please note a 10% surcharge applies on Sundays and 15% on Public Holidays.
A 10% service fee applies to bookings of 10 or more people (excl Sundays and Public Holidays).
Menu subject to change.