

## STARTERS

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Ciabatta alla griglia \$13.50

*Grilled ciabatta, confit garlic butter, olive oil, balsamic reduction (v)*

Olive marinate \$11.90

*Marinated olives, garlic, chilli, herbs, grilled ciabatta (v)*

Antipasto \$35.50

*For two: lonza, prosciutto, mortadella, salami, cheeses, marinated vegetables, warm Sicilian olives*

## OYSTERS

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Natural \$25.50 | \$40.50

*Lemon*

Kilpatrick \$31.50 | \$44.50

*Bacon, spiced Kilpatrick sauce*

Vinaigrette \$26.50 | \$42.50

*Ponzu vinaigrette*

## BAMBINI

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Chicken schnitzel \$19.00

*Shoestring fries, tomato sauce*

Spaghetti \$19.00

*Napoletana sauce, parmesan (v)*

Cheese pizza \$19.00

*Napoli, mozzarella (v)*

Ham & cheese pizza \$19.00

*Napoli, leg ham, mozzarella*

## ENTREES

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Arancini al tre formaggi \$20.50

*Gorgonzola, smoked scamorza, mozzarella, pecorino romano, four cheese sauce (v)*

Straciatella \$23.50

*Herb & chilli marinated creamy cheese, chargrilled vegetables, artichoke, cherry tomatoes, sea salt grissini (v)*

Polpette \$19.50

*Beef & pork meatballs, napoli, melted mozzarella, ciabatta*

Calamari sale e pepe \$22.00

*Sea salt & cracked pepper fried squid, split olive, tomato, cucumber, salsa, aioli (gf, df)*

Polipo marinato \$24.50

*Slow braised octopus, cauliflower puree, confit cherry tomatoes, garlic, chilli (gf)*

Carpaccio di dentice \$24.50

*Thinly sliced fresh snapper, lime, olive oil, seasonal fruit, salt & pepper (gf, df)*

Carpaccio di manzo \$24.50

*Thinly sliced eye fillet, fresh lemon juice, truffle oil, shaved parmesan, capers (gf, df)*

Scallopine \$24.50

*5 grilled scallops, crispy prosciutto, green pea puree (gf)*

Cavolfiore al forno \$19.50

*Baked cauliflower, carrot & fennel seed puree, toasted almond flakes, snow pea sprouts (vg, gf)*

## SEAFOOD

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**Barramundi** \$39.50

*Crispy skin barramundi, kipfler potatoes, seasonal vegetable & fennel salad, lemon caper beurre blanc (gf)  
+ \$6 per king prawn (add on)*

**Dentice** \$42.50

*Crispy skin snapper, kipfler potatoes, seasonal vegetable & fennel salad, lemon caper beurre blanc (gf)*

**Salmone** \$39.50

*Crispy skin grilled salmon, white bean puree, seasonal vegetables, cherry tomatoes (gf)*

**Gamberoni** \$65.00

*5 pan fried garlic & chilli king prawns, confit cherry tomatoes, homemade seafood bisque (gf)*

**Bug di Moreton Bay** \$75.00

*2 whole Moreton Bay bugs, saffron rice, homemade seafood bisque (gf)*

**Piatta misto di mare** \$180.00

*4 king prawns, 4 half Moreton bay bugs, scallops, salt & pepper calamari, dozen oysters (Kilpatrick OR natural), two braised octopus legs, saffron rice, fried kipfler potatoes, mixed green salad*

**Piatta di aragosta** \$280.00

*Whole lobster (mornay OR garlic chilli butter), 4 king prawns, 4 half Moreton bay bugs, scallops, salt & pepper calamari, dozen oysters, two braised octopus legs, saffron rice, fried kipfler potatoes, mixed green salad*

## MEAT & POULTRY

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**Involtini di pollo dijon** \$32.50

*Sous vide chicken breast, prosciutto, smoked scamorza, roast potatoes, red wine jus (gf)*

**Pork belly brasata** \$36.50

*Slow braised pork belly, fennel seeds, rosemary, garlic, roasted sweet pumpkin, apple cinnamon puree, red wine jus (gf)*

**Filetto alla griglia** \$48.50

*250g grain fed eye fillet, roasted potatoes, seasonal vegetables, red wine jus (gf)*

**Piatto di carne** \$95.50

*Eye fillet carpaccio, sous vide chicken breast, slow braised beef cheeks, roasted sweet pumpkin, kipfler potatoes, seasonal vegetables, mixed green salad, red wine jus (gf)*

## SIDES

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**Kipfler fritti** \$12.50

*Fried kipfler potatoes, rosemary salt (vg)*

**Patatine fritte** \$8.50

*Shoestring fries (vg)*

**Insalata di macadamia** \$15.50

*Iceberg cos, herbs, orange, mint yoghurt, pickled fennel, house dressing (v)*

**Rucola** \$15.50

*Roquette salad, cherry tomato, shaved parmesan (v)*

## PASTA

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Ravioli ricotta \$29.50

*Homemade ricotta & spinach ravioli,  
burnt butter, sage, parmesan cheese (v)*

Ravioli gamberi \$33.50

*Homemade prawn ravioli, creamy  
seafood bisque, prawns*

Gnocchi prosciutto \$29.50

*Pan fried gnocchi, crispy prosciutto,  
sage, truffle, parmesan*

Gnocchi formaggi \$29.50

*Garlic cream, gorgonzola, smoked  
scamorza, parmesan (v)*

Fettucini gamberi \$29.50

*Pan seared garlic & chilli prawns, confit  
tomatoes*

Fettucini boscaiala \$25.50

*Crispy pancetta, sautéed mushrooms,  
cream sauce, parmesan*

Spaghetti tuna \$29.50

Mediterranean

*Fresh tuna, onion, capers, garlic, chilli,  
oregano, basil*

## PIZZA

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Margherita \$21.50

*Tomato, basil, mozzarella (v)*

Mortadella \$22.50

*White wine roasted portabello  
mushrooms, pancetta, mozzarella, sage,  
truffle oil*

Carne \$25.50

*Slow cook pork, pancetta, salami, ham,  
Spanish onion, rosemary*

Vegetariana \$23.50

*Grilled eggplant, zucchini, smoked  
scamorza, rosemary, chilli oil (v)*

Diavola \$22.50

*Spicy pepperoni, Napoli, mozzarella*

## DESSERT

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Brownie al cioccolato \$15.00

*Chocolate brownie, white chocolate  
ganache, vanilla ice cream, strawberries*

Torta \$15.00

*Sticky date pudding, hot butterscotch  
sauce, vanilla ice cream*

Panna cotta \$15.00

*Strawberry panna cotta, berry compote,  
white chocolate*

Tiramisu \$15.00

*Coffee, Frangelico, mascarpone, cream*

Affogato \$21.00

*Coffee, Frangelico, vanilla ice cream*

Gelato \$15.00

*Trio of chocolate, hazelnut, pistachio*

Sorbet \$15.00

*Trio of raspberry, mango, lemon (vg, gf)*

## SAUVIGNON BLANC

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Le Sands \$11.00 | \$38.50  
*Marlborough, NZ*

Astrolabe \$60.00  
*Marlborough, NZ*

Pear Tree \$15.00 | \$45.00  
*Marlborough, NZ*

## PINOT GRIGIO

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Ponte \$11.00 | \$42.00  
*Venice, Italy*

Bozen \$60.00  
*Trentino, Italy*

## CHARDONNAY

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Amadio \$10.00 | \$44.00  
*Adelaide Hills, SA*

Settemari \$15.00 | \$68.00  
*Calabria, Italy*

Rosily \$55.00  
*Margaret River, WA*

## RIESLING

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Wilson Watervale \$45.00  
*Clare Valley, SA*

Teusner Empress \$52.00  
*Eden Valley, SA*

## ROSÉ

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Amadio \$12.00 | \$50.00  
*Adelaide Hills, SA*

St Louis \$60.00  
*Provence, France*

## MOSCATO

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La Gioiosa \$9.00 | \$35.00  
*Treviso, Italy*

## SHIRAZ

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Teusner Bilmore \$14.00 | \$55.00  
*Barossa, SA*

Wayville \$12.00 | \$39.50  
*South Australia*

Longview Yakka \$58.00  
*Adelaide Hills, SA*

## CABERNET SAUVIGNON

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Majella \$18.00 | \$75.00  
*Coonawarra, SA*

## MERLOT

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Printhe \$45.00  
*Orange, NSW*

## PINOT NOIR

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Quartier \$15.00 | \$60.00  
*Mornington Peninsula, VIC*

Chard Farm \$75.00  
*Central Otago, NZ*

## MALBEC

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Finca El Origen \$12.50 | \$45.00  
*Mendoza, Argentina*

## BLEND

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Amadio \$62.00  
*Rosso Quattro - Adelaide Hills, SA*

Primitivo \$25.00 | \$85.00  
*Uno - Puglia, Italy*

Buccia Nera \$65.00  
*Chianti - Tuscany, Italy*

## SPARKLING

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St Louis	\$9.00   \$33.00
<i>Blanc de blancs - France</i>	
Ponte	\$11.00   \$38.00
<i>Prosecco - Treviso, Italy</i>	
Delamere	\$15.00   \$76.00
<i>Cuveé NV - Piper's River, TAS</i>	
Villa Theresa	\$65.00
<i>Prosecco - Venice, Italy</i>	

## BEER

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Corona	\$9.50
Peroni	\$9.50
Asahi	\$9.50
150 Lashes	\$9.50
Five Barrels Pale Ale	\$10.50
Five Barrels XPA	\$10.50
Tooheys New	\$8.50
Great Northern	\$8.50
<i>Super Crisp</i>	
VB	\$8.50
XXXX Gold	\$8.50
Carlton Dry	\$8.50
Cascade Light	\$7.50
Cider	\$9.50

## NON-ALCOHOLIC

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Juice	\$5.00
<i>Apple, orange, pineapple</i>	
Soft drink	\$5.00
<i>Coke, coke no sugar, sprite, solo, pink lemonade, lemon lime bitters</i>	
Sparkling water	\$8.00

## COCKTAILS

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Bella Lucia	\$19.00
<i>Vodka, peach, lychee, lime, pineapple, cranberry</i>	
Strawberry basil martini	\$19.00
<i>Vodka, strawberry liqueur, basil, strawberry</i>	
Fiore Margarita	\$19.00
<i>Blanco tequila, triple sec, lime, rose</i>	
Lemoncello Gin Collins	\$19.00
<i>Gin, lemoncello, lemon, mint, sugar, soda</i>	
Sicily Sling	\$19.00
<i>Gin, Campari, maraschino liqueur, lime, soda</i>	
Corbantini	\$19.00
<i>Gin, white vermouth, lemon</i>	
Mela & Bourbon Fizz	\$19.00
<i>Bourbon, lemon, apple, bitters, soda</i>	
Honey Highland Sour	\$19.00
<i>Drambuie, scotch, lemon, honey, egg white</i>	
Perla Nera	\$19.00
<i>Rum, espresso, butterscotch, coffee liqueur</i>	
Classics	\$19.00
<i>Please ask our friendly staff if your favourite classic cocktail is available</i>	

## COFFEE & TEA

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Cappuccino, latté,	\$4.50
<i>flat white, long black, mocha, hot chocolate, chai latté</i>	
Espresso, piccolo, macchiato	\$3.50
Tea	\$4.50
<i>EBT, peppermint, earl grey, jasmine, green</i>	