

STARTERS

Ciabatta alla griglia \$12.50

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

Olive marinate \$11.50

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

Antipasto \$41.50

For two: coppa, prosciutto, mortadella, salami, smoked scamorza, pecorino, burrata, marinated vegetables, warm Sicilian olives

OYSTERS

Natural \$27.50 | \$42.50

Lemon

Kilpatrick \$34.50 | \$46.50

Bacon, spiced Kilpatrick sauce

Mornay \$34.50 | \$46.50

Creamy sauce, parmesan

Vinaigrette \$29.50 | \$44.50

Gin & tonic

BAMBINI

Chicken schnitzel \$19.50

Shoestring fries, tomato sauce

Spaghetti \$19.50

Napoletana sauce, parmesan (v)

Cheese pizza \$19.50

Napoli, mozzarella (v)

Ham & cheese pizza \$19.50

Napoli, leg ham, mozzarella

ENTREES

Arancini al tre formaggi \$20.50

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

Caprese \$23.50

Tomato, burrata, basil pesto (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, capers, confit cherry tomatoes, garlic, chilli (gf)

Carpaccio di manzo \$24.50

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

Capessante alla griglia \$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

Barramundi \$39.50

Crispy skin barramundi, roasted potatoes, fennel & orange salad, mint, house seafood bisque (gf)
+ \$6 per king prawn (add on)

John dory \$36.50

Crispy skin john dory, roasted potatoes, seasonal vegetables, house seafood bisque (gf)

Gamberoni \$65.00

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

Cicale di mare \$75.00

5 half Moreton Bay bugs, saffron rice, house seafood bisque (gf)

Aragosta \$55.00 | \$95.00

Half OR whole lobster (garlic chilli butter OR mornay), saffron rice, house 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

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)

Guance di manzo \$37.50

12 hour slow cooked beef cheeks, 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

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

Ravioli gamberi \$33.50

Homemade prawn ravioli, creamy seafood bisque, prawns

Gnocchi ragu \$29.50

Slow cooked beef ragu, napoli, truffle pecorino

Gnocchi 4 formaggi \$30.50

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

Gnocchi napoletana \$26.50

Napoletana, basil, parmesan (v)

Fettucini gamberi e pesto \$29.50

5 pan seared garlic & chilli prawns, creamy basil pesto

Fettucini boscaiala \$26.50

Crispy pancetta, sautéed mushrooms, cream sauce, parmesan

Spaghetti puttanesca \$27.50

Napoletana, anchovies, onion, capers, brown olives, chilli

Mushroom lasagna \$28.50

Mixed sautéed mushrooms, truffle (v)

PIZZA

Margherita \$21.50

Tomato, basil, mozzarella (v)

Mortadella \$22.50

Smoked scamorza, mozzarella, mortadella, oregano

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

Quattro formaggi \$24.50

Gorgonzola, smoked scamorza, mozzarella, parmesan

DESSERT

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

Chocolate, hazelnut, pistachio

Sorbet \$15.00

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

SAUVIGNON BLANC

Little Angel \$11.00 | \$38.50
Marlborough, NZ

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

Astrolabe \$60.00
Marlborough, NZ

PINOT GRIGIO

Ponte \$11.00 | \$42.00
Venice, Italy

Bozen \$60.00
Trentino, Italy

Duevve Bertaini \$11.00 | \$42.00
Piemonte, Italy

CHARDONNAY

Amadio \$12.00 | \$44.00
Adelaide Hills, SA

Jack & Jill \$55.00
Scotchmans Hill, VIC

Settemari \$20.00 | \$68.00
Calabria, Italy

RIESLING

Wilson Watervale \$45.00
Clare Valley, SA

Atlas \$55.00
Eden Valley, SA

ROSÉ

Bertani \$12.00 | \$60.00
Piemonte, Italy

St Louis \$60.00
Provence, France

MOSCATO

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

SHIRAZ

Wayville \$12.00 | \$39.50
South Australia

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

Tim Smith Bugalugs \$65.00
Barossa, SA

CABERNET SAUVIGNON

Slow wines \$12.00 | \$39.50
South Australia

Majella \$20.00 | \$75.00
Coonawarra, SA

MERLOT

Printhe \$45.00
Orange, NSW

PINOT NOIR

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

Chard Farm \$75.00
Central Otago, NZ

MALBEC

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

BLEND

Amadio \$18.00 | \$62.00
Rosso Quattro - Merlot, Sangiovese,
Barbera, Grenache

Adelaide Hills, SA

Il Passo Nerello Mascalchese \$55.00
Sicily, Italy

Primitivo \$85.00
Uno - Puglia, Italy

Il Moro Cannonau \$90.00
Sardinia, Italy

SPARKLING

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

Corona	\$9.50
Peroni	\$9.50
Asahi	\$9.50
150 Lashes	\$9.50
Ichnusa	\$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
Cider	\$9.50

NON-ALCOHOLIC

Juice	\$5.00
<i>Apple, orange, pineapple</i>	
Soft drink	\$5.00
<i>Coke, coke no sugar, sprite, solo</i>	
Lemon lime bitters	\$6.00
Sparkling water	\$9.50

COCKTAILS

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

Cappuccino, latté,	\$5.00
<i>flat white, long black, mocha, hot chocolate, chai latté</i>	
Espresso, piccolo, macchiato	\$4.00
Tea	\$5.00
<i>EBT, peppermint, earl grey, jasmine, green</i>	