

**STUZZICHINI**

VEAL & PORK ARANCINI	3.5(ea)
ITALIAN FOCACCIA	6
MARINATED OLIVES	8
PROSCIUTTO DI PARMA	12
IGP MORTADELLA	12
WAGYU BRESAOLA	13
NARDIN WHITE ANCHOVY (SPAIN)	15
PARMIGIANO REGGIANO	11
INSALATA CAPRESE	16

**ANTIPASTI**

SYDNEY ROCK OYSTERS (Narooma, NSW)	23/44
W/ WATERMELON SALSA	25/46
CRUDO DI TONNO	24
thinly sliced raw bluefin tuna carpaccio, soy, basil	
CALAMARI FRITTI	24
fried calamari, mint, basil, pickled chillies	
MISTO DI MARE	32
prawns, mussels, calamari, napoletana	
FUNGHI	22
field mushroom, provolone, pesto, crumbs	

**PASTA**

INVOLTINI DI MELANZANE	29
fried eggplant, angel hair pasta, tomato, parmigiano, basil	
SPAGHETTI GAMBERI	33
cherry tomato, Yamba prawns, garlic, breadcrumbs, chilli	
PAPPARDELLE RAGU	32
mbs 3+ wagyu ox tail ragu, tomato, parmigiano	
GNOCCHI CICALI DI MARE	34
house made gnocchi, Moreton Bay bug meat, cream, tomato	

**SECONDI**

FILETTO DI PESCE	39
deep sea hapuka fillet, cherry tomato, white wine, oregano	
WA SCAMPI	MP
grilled WA No.1 scampi, salmoriglio	
COSTOLETTA	39
crumbed pork cutlet, lemon	
AGNELLO	42
Armidale (NSW) four hour slow roasted lamb shoulder, cauliflower	
BISTECCA	64
400g John Dee Platinum Black Wagyu scotch fillet, MBS 4+, 400+ day grain fed, rocket, parmigiano	

**CONTORNI**

RUCOLA	12
rocket, radicchio, parmigiano, pear, balsamic	
PATATE	10
roasted chat potatoes, rosemary	
BROCCOLINI	10
olive oil, garlic, chilli	
CANNELLINI	10
beans, pancetta, thyme	