

Antipasti/Appetisers

Bread, Garlic or fresh bread, balsamic, olive oil
\$ 3.00

Olives, green olives, Ligurian olives, Matham Farm goat's cheese (GF)
\$11.00

Soup/ la minestra

Broth, Trevalla, smoked salmon, Australian Tiger prawn, mussels, crouton
\$23.50

Primi /Entrée

Clams, Pinot Grigio, roasted chili, garlic, spaghetti
\$22.50

Abalone, Flinders Island green-lip, white truffle oil, Swiss brown mushrooms, Saffron
Angel Hair linguini
POA

Snails, garlic, parsley, spaghetti
\$23.50

Duck, tortellini, balsamic, orange
\$23.50 / \$41.50

Meatballs, pork and beef, cannelloni beans, Napolitana
\$19.50

Vegetarian options available. Most dishes are available with gluten free options.
Please inform the wait staff of any dietary requirements.
One account per table please

Secondi/Main Course

Seafood Spaghettoni, Tasmanian fin-fish, black-lip mussels, smoked salmon, scallops, oyster, olive oil, garlic, chili, spaghettoni
(Gluten free pasta available)
\$39.50

Market Fish, lemon, risotto
\$41.50

Quail, Rannock Farm quail, golden raisins, Italian olives, barberries, Carlingford potatoes
\$23.50/ \$42.50

Lamb gnocchi, parmigiano, kale
\$38.50

Steak, 220g Black Angus beef eye fillet, pink peppercorn butter, baked potatoes
\$43.50

Verdure / Vegetables

Spinach, garlic, cream
\$10.50

Potatoes, garlic, parsley
\$9.50

Peas, goat's cheese, chili
\$10.50

Insalata/ Salad

Rocket, Yorktown Organics rocket, parmigiano, capers, balsamic vinegar, olive oil
\$12.50

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