

◆ ANTIPASTI ◆

MARINATED ITALIAN OLIVES (DF, V, VG, GF)	\$9
Mixed olives, rosemary, garlic	
ARANCINI (5)	\$16
Ask our friendly staff for today's special	
FABLE ARANCINI (VG)	\$18
Rice, parsley, tomato, nutritional yeast, bread crumb	
WINTER BRUSCHETTA	\$16
Sourdough bread, mixed mushrooms, caramelised onions	
CALAMARI FRITTI & ZUCCHINI (GFO)	\$19
Served with aioli	
BURRATA (V, GF)	\$19
Local tomatoes, pesto genovese, basil	
Add buffalo mozzarella +\$6	
WOODFIRED GARLIC PIZZA BREAD (V, DFO, DF)	\$9
Add cheese +\$9 or prosciutto +\$14	
BEEF & PORK POLPETTE (5)	\$22
Meatballs simmered in housemade napoletana	
Add cheese fondue +\$5	
CHEESE PLATE	\$28
Gourmet selection of local and european cheeses	
CURED MEATS PLATE	\$27
Gourmet selection of local and european meats	

PASTA * PASTA * PASTA

CHEFS LASAGNE	\$28
Housemade traditional bolognese	
LAMB RAGU PAPPARDELLE (GFO)	\$29
Slow cooked lamb shoulder ragu, pecorino toscano	
RIGATONI CARBONARA	\$26
Pasta di gragnano rigatoni tossed in egg, parmigiano reggiano, pancetta	
PORK & FENNEL SAUSAGE RAVIOLI	\$28
Housemade ravioli filled with pork & fennel sausage, Italian herbs, grassfed butter	
Add cheese fondue +\$4	
FABLE GNOCCHI (VG)	\$25
Mushroom, vegan béchamel, truffle paste, nutritional yeast	
GNOCCHI AI FUNGHI (V)	\$26
Porcini cream, mixed mushrooms, pecorino, sage	
Add fresh truffle +\$5	
PRAWN LINGUINE (DF)	\$30
Prawns, asparagus, cherry tomato, chilli, garlic & parsley	

YOU CAN PICK ANY PASTA FROM THE MENU & MAKE IT GF (ADD \$3)

S * E * C * O * N * D * I

PESCE OF THE DAY (GF, DFO)	\$29
Pan-fried fish of the day, vine-ripened tomatoes, asparagus, housemade cauliflower cream	
PORCHETTA ROMANA	\$29
Slowly roasted pork belly rolled & marinated in garlic & herbs, housemate soft polenta, breadcrumbs & salsa verde	
CAESAR SALAD	\$22
Baby cos lettuce, pancetta affumicata, boiled eggs, herbed croutons, SMC secret sauce	
Add chicken +\$4	
POLLO & RISOTTO	\$28
Crispy skin chicken on a bed of safron milanese risotto	

PIZZA

MARGHERITA (V)	\$19
Tomato, basil, fior di latte	
Add buffalo mozzarella +\$6	
DIAVOLA	\$27
Spicy salami, tomato, black olives, fior di latte	
ORTOLANA (V, VGO)	\$25
Cherry tomatoes, mozzarella, zucchini, mushrooms, eggplant, fior di latte	
MEAT LOVERS	\$28
Double smoked ham, pancetta, sausage, salami, tomato, fior di latte	
PROSCIUTTO	\$27
Tomato, prosciutto di parma, rocket, shaved parmigiano, fior di latte	
SUPER TRUFFLE 2.0 (V)	\$26
Asiago, Italian porcini mushrooms, truffle & porcini housemade sauce, parmigiano, fior di latte	
Add fresh truffle +\$6	
CAPRICCIOSA	\$26
Tomato, double smoked ham, mushroom, artichokes, olives, fior di latte	
PESCATORA	\$28
Prawns, cherry tomatoes, basil pesto, parsley, fior di latte	
FROM THE NORTH (VO)	\$27
Mozzarella, gorgonzola, parmigiano reggiano, pancetta, walnuts	
CALZONE CLASSICO	\$27
Tomato, ham, mushroom, fior di latte	

YOU CAN PICK A VEGETARIAN PIZZA & MAKE IT VEGAN (ADD \$3)
GLUTEN-FREE (ADD \$5)

CONTORNI

INSALATA DI RUCOLA (V, GF)	\$9
Parmigiano, pear balsamic dressing	
ZUCCA (GF, DF, VG)	\$14
Baked pumpkin, green romesco sauce, & toasted hazelnut	
MIXED GREENS (VG)	\$13
Seasonal green, shaved almonds, chilli	
CRISPY CHAT POTATOES (VO, VGO, GFO)	\$10
Fried pancetta, smoked paprika mayo	
POTATO FRIES (V)	\$9
Served with aioli	
Served with truffle & parmesan	\$12

V - VEGETARIAN | VG - VEGAN | GF - GLUTEN-FREE
VO - VEGETARIAN OPTION | VGO - VEGAN OPTION
GFO - GLUTEN FREE OPTION
DF - DAIRY FREE | DFO - DAIRY FREE OPTION

1.5% Surcharge on all Card Payments. A 15% surcharge applies for Public Holidays. A 10% discretionary surcharge applies to groups of 10 and more. No multiple split bills, a maximum of two credit cards accepted per table.



FOOD

M



E



N



U

*Salt
Meats
Cheese.*

NEWSTEAD