

We encourage you to share...

Antipasti

Fresh Oysters with lemon, limoncello & vodka granita | 6 ea

House-made rosemary & sea salt focaccia | 7

Chicken liver pate with mandarin jelly, hazelnut & fig crisps | 15

Gnocco fritto with Prosciutto di Parma & Mortadella | 19

Stracciatella, blistered grapes, vincotto & hazelnut | 18

Radicchio, rocket, shaved fennel & persimmon | 17

Roasted baby carrots with harissa, chickpea hummus & sesame | 19.5

Flowering cauliflower with whipped feta, currants & pine nuts

Beef Carpaccio with aioli, pickled beetroot, rocket & Jerusalem artichoke | 29

Roasted octopus with 'nduja butter, potato, almond & watercress | 34

Pasta

Squid ink spaghetti with blue swimmer crab, chilli & basil | 35

Saffron Fettucine with moreton bug, zucchini, tomato & shellfish butter | 36

Radiator with wagyu beef ragu, grana padano | 35

Pumpkin & Ricotta Ravioli with sage, brown butter and almonds | 34

Chilli Gemelli with pipis, cuttlefish & tomato butter | 34

Secondi

Wood-fired Porchetta with pear, pickled green tomato & braised swiss chard | 37

Panfried John Dory with mussels, white bean & potato puree, saffron | 45

Red wine braised Beef cheek with saffron & pea risotto, cavolo nero | 42

Can't decide?

Let our chef select & serve you our seasonal specialty dishes | \$69 pp
Must be taken by the whole table. Requires minimum of 2 people.

Wood-fired Pizza

Amalfi

mascarpone, prawns, garlic, chilli, lemon zest & parsley | 27

Panuzzo Napoletano

folded pizza sandwich with brie, prosciutto, pear, rocket & mozzarella | 30

Patata

mozzarella, potato, black olives, cime di rapa & pecorino | 25

Vongole

garlic cream, clams, black pepper, pancetta, green shallots & pecorino | 25

Funghi

truffle cream base with provolone, mushroom & porcini, | 25

Salsiccia

mozzarella, italian sausage, fermented chilli, radicchio & pecorino | 26

Margherita

tomato, mozzarella & basil | 23

Porchetta

tomato, smoked mozzarella, roasted pork belly & eggplant | 28

Capricciosa

tomato, mozzarella, mushroom, pancetta & black olive | 26

Norma

tomato, provolone, eggplant, basil & ricotta salata | 25

Pepperoni

tomato, mozzarella, pepperoni, artichoke & olives | 26

Calabrese

mozzarella, 'nduja, Jerusalem artichoke & sage | 25

Gluten free pizza base | 5

Soy milk cheese | 3

Food is sent from the kitchen as its ready, we apologise there may be wait times during peak times due to staff shortages.

Please let us know of any allergies, intolerances or dietary issues. Whilst all reasonable efforts are taken to accommodate guest dietary needs, we cannot guarantee that our food will be completely allergen free. All credit cards & AMEX incur a 1.75% surcharge. A group surcharge of 10% applies for groups of 8 or more. A surcharge of 10% applies on Sundays & 15% applies on Public Holidays.