

## CICCHETTI

**PANE** ... 7 / slice [DF, V, VG]  
Home Made Focaccia, Oregano, Sea Salt, Olive Oil

**OLIVE** ... 9 [GF, DF, V, VG]  
Marinated Olives

**ARANCINI** ... 11 / each [V]  
Peas, Gorgonzola

**BABY BURRATA CROSTINI** ... 10 / each [V]  
Pesto, Pine Nuts

**SGAGLIOZZE** ... 19 / each  
Moreton Bay Bug & Bottarga on Crispy Polenta

## SALUMI

**MORTADELLA** ... 19 [GF]  
LP's Mortadella, Caperberries

**SALAMI** ... 24 [GF]  
Cloth Aged Wagyu Salami, Grissini

**PROSCIUTTO E MELONE** ... 26 [GF, DF]  
Rump Cut Prosciutto di Parma, Rockmelon

**VITELLO TONNATO** ... 29 [GF, DF]  
Pickled Ox Tongue, Tuna Mayonnaise, Pine Nuts, Capers

## PASTA FRESCA

ALL OUR PASTA IS MADE DAILY IN HOUSE  
GLUTEN FREE OPTION AVAILABLE

**BUCATINI** ... 29 [V]  
Cacio e Pepe, Black Pepper, Pecorino Romano  
A thick spaghetti with a hole running through the center

**CAPPELLETTI** ... 38 [V]  
Ricotta & Leek filled Cappelletti, Peas  
Handmade, round, brimmed shaped stuffed pasta, similar to ravioli

**TROTTOLE** ... 34 [V]  
Zucchini, Ricotta, Hazelnuts  
A short, sturdy pasta shape featuring a central spindle

**TAGLIATELLE** ... 36  
Bolognese, Ground Beef, Rosemary, Grana Padano  
A traditional pasta notable for long and flat ribbons

**SPAGHETTI** ... 42  
Prawns, Cherry Tomatoes, Chilli Oil, Pangrattato  
Classic thin, long and solid pasta

**LASAGNA** ... 38  
Ground Beef Ragù, Besciamella, Parmigiano Reggiano  
Flat layered, wide sheet pasta

## ANTIPASTI

**CRUDO DI TONNO** ... 35 [GF, DF]  
Fresh Tuna, Chives, Olive Oil

**STRACCIATELLA** ... 26 [GF, V]  
Stracciatella Cheese, Golden Beetroot, Hazelnuts, Tarragon

**MOZZARELLA** ... 25 [GF, V]  
Treccia Mozzarella di Bufala, Persimmon, Basil

**MELANZANE ALLA PARMIGIANA** ... 19 [GF, V]  
Layered Eggplant, Mozzarella, Pomodoro

**SARDINE** ... 24  
Char Grilled Sardines, Smoked Salt, Cod Roe Dip

**CALAMARI FRITTE** ... 28 [GF, DF]  
Fried Calamari, Herb Aioli, Lemon

**GAMBERONI** ... 38 [GF]  
BBQ King Prawns (x2), Thyme, Lemon Butter

## GRIGLIA

**BURGER & CHIPS** ... 29  
Angus Beef Burger, Tomato, Cheddar, Aioli, Side Chips

**RUMP CAP** ... 38 [GF, DF]  
Stockyard Angus Beef Rump Cap 250 GR

**SIRLOIN** ... 58 [GF, DF]  
Stockyard Angus Beef Sirloin 250 GR

**RIB EYE** ... 125 [GF, DF]  
Riverine Dry Aged Beef Rib Eye on The Bone 500 GR

**BISTECCA ALLA FIORENTINA** ... 195 [GF, DF]  
Stockyard Farm 1 KG (SERVES 2-3 PEOPLE - ALLOW 1 HOUR TO COOK)

**FLATHEAD** ... 49 [GF]  
Fermented Yellow Cherry Tomato Sugo, Side Salad

## CONTORNI

**PATATINE FRITTE** ... 15 [GF, V]  
Chips, Grana Padano, Parsley, Aioli

**INSALATA** ... 14 [GF, V]  
Baby Gem Leaves, Lemon Dressing, Walnuts, Goat Cheese

**PISELLI MANGIATUTTO** ... 15 [GF, DF, V, VG]  
Snap Peas, Preserved Garlic, Almonds

**CAVOLFIORE** ... 19 [GF, DF, V, VG]  
Cauliflower, Cannellini Puree, Capers, Fresh Herbs

## SET MENUS & SPECIALS

### MENU FISSO ... \$79/PERSON

Minimum 2 People / Applies to Whole Table

#### BABY BURRATA CROSTINI [V]

Pesto, Pine Nuts

#### PANE [DF, V, VG]

Home Made Focaccia, Oregano, Sea Salt, Olive Oil

#### MOZZARELLA [GF, V]

Treccia Mozzarella di Bufala, Persimmon, Basil

#### SALAMI [GF]

Cloth Aged Wagyu Salami, Grissini

#### TROTTOLE [V]

Zucchini, Ricotta, Hazelnuts

#### TAGLIATELLE

Bolognese, Ground Beef, Rosemary, Grana Padano

#### INSALATA [GF, V]

Baby Gem Leaves, Lemon Dressing, Walnuts, Goat Cheese

### \$39 PASTA E VINO

#### AVAILABLE FOR LUNCH MONDAY TO FRIDAY & MONDAY DINNER ONLY

Not Available on Public Holidays.

#### Selection of One Pasta:

Bucatini Cacio e Pepe or Tagliatelle Bolognese

+

#### Selection of A Glass of Wine:

Cantina di Gambellara 'Monopolio' Pinot Grigio or  
Tenuta Ulisse Montepulciano d'Abruzzo Único

### 2 for \$35 APEROL SPRITZ

#### ALL DAY MONDAY TO WEDNESDAY

### \$109 BOTTOMLESS LUNCH ON WEEKENDS

90 Minutes of Free Flow Spritz, House Wine or Bubbles  
Accompanied by Menu Fisso for \$99 per person.

Upgrade to Cocktails for additional \$ 45 pp.

Not Available on Public Holidays.

### MENU GRANDE ... \$109/PERSON

Minimum 2 People / Applies to Whole Table

#### OLIVE [GF, DF, V, VG]

Marinated Olives

#### PROSCIUTTO E MELONE [GF, DF]

Rump Cut Prosciutto di Parma, Rockmelon

#### PANE [DF, V, VG]

Home Made Focaccia, Oregano, Sea Salt, Olive Oil

#### MOZZARELLA [GF, V]

Treccia Mozzarella di Bufala, Persimmon, Basil

#### ARANCINI [V]

Peas, Gorgonzola

#### BUCATINI [V]

Cacio e Pepe, Black Pepper, Pecorino Romano

#### RUMP CAP [GF, DF]

Stockyard Angus Beef Rump Cap, Mustard

#### INSALATA [GF, V]

Baby Gem Leaves, Lemon Dressing, Walnuts, Goat Cheese

#### TIRAMISU

Mascarpone, Espresso, Chocolate, Marsala

### BAMBINI

#### PASTA ... 15 [V]

Trottole Pomodoro

#### FISH & CHIPS ... 18

Tempura Fish Fillets, Chips, Mayonnaise

#### STEAK ... 20 [GF, DF]

Kids Size Rump Steak and Side of Chips

### DOLCI

#### LEMON TART ... 21

#### TIRAMISU ... 24

#### RICOTTA CANNOLI ... 10

#### GELATO ... 10

Chocolate, Vanilla or Strawberry

**NO SPLIT BILLS - 10% SUNDAY SURCHARGE - 20% PUBLIC HOLIDAY SURCHARGE.  
SET MENUS APPLY TO ALL GROUP BOOKINGS OF 7+ GUESTS.**