



## **CICCHETTI**

<b>OLIVE</b> Marinated Olives [GF, DF, V, VG] .....	9
<b>ARANCINI</b> Peas, Gorgonzola [V] .....	11 / each
<b>BABY BURRATA CROSTINI</b> Pesto, Pine Nuts [V] .....	10 / each
<b>SGAGLIOZZE</b> Moreton Bay Bug & Bottarga on Crispy Polenta .....	18 / each
<b>PANE</b> Home Made Focaccia, Oregano, Sea Salt, Olive Oil [DF, V, VG] .....	7 / slice

## **SALUMI**

<b>MORTADELLA</b> LP's Mortadella, Caperberries [GF] .....	19
<b>SALAMI</b> Cloth Aged Wagyu Salami, Grissini [GF] .....	24
<b>PROSCIUTTO E MELONE</b> Rump Cut Prosciutto di Parma, Rockmelon [GF, DF] .....	25
<b>VITELLO TONNATO</b> Pickled Ox Tongue, Tuna Mayonnaise, Pine Nuts, Capers [GF, DF] .....	27

## **ANTIPASTI**

<b>STRACCIATELLA</b> Stracciatella Cheese, Golden Beetroot, Hazelnuts, Tarragon [GF, V] .....	26
<b>MOZZARELLA</b> Treccia Mozzarella di Bufala, Persimmon, Basil [GF, V] .....	25
<b>MELANZANE ALLA PARMIGIANA</b> Layered Eggplant, Mozzarella, Pomodoro [GF, V] .....	19
<b>SARDINE</b> Char Grilled Sardines, Smoked Salt, Cod Roe Dip .....	24
<b>CALAMARI FRITTE</b> Fried Calamari, Herb Aioli, Lemon [GF, DF] .....	28
<b>GAMBERONI</b> BBQ King Prawns (x2), Thyme, Lemon Butter [GF] .....	38

## **PASTA FRESCA**

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

<b>BUCATINI</b> Cacio e Pepe, Black Pepper, Pecorino Romano [V] .....	34
<b>CAPPELLETTI</b> Ricotta & Leek filled Cappelletti, Peas [V] .....	40
<b>TROTTOLE</b> Zucchini, Ricotta, Hazelnuts [V] .....	36
<b>TAGLIATELLE</b> Bolognese, Ground Beef, Rosemary, Grana Padano .....	37
<b>SPAGHETTI</b> Prawns, Cherry Tomatoes, Chilli Oil, Pangrattato .....	43
<b>GNOCCHI</b> Ricotta Gnocchi, Parmigiano Reggiano, Black Truffle [V] .....	56

## **GRIGLIA**

<b>BURGER &amp; CHIPS</b> Angus Beef Burger, Tomato, Cheddar, Aioli, Side Chips .....	32
<b>RUMP CAP</b> Stockyard Angus Beef Rump Cap 250 GR [GF, DF] .....	39
<b>SIRLOIN</b> Stockyard Angus Beef Sirloin 250 GR [GF, DF] .....	58
<b>RIB EYE</b> Riverine Dry Aged Beef Rib Eye on The Bone 500 GR [GF, DF] .....	126
<b>BISTECCA ALLA FIORENTINA</b> Stockyard 1 KG (SERVES 2-3 PEOPLE - ALLOW 1 HR TO COOK) [GF, DF] .....	195

## **CONTORNI**

<b>PATATINE FRITTE</b> Chips, Grana Padano, Parsley, Aioli [GF, V] .....	15
<b>INSALATA</b> Baby Gem Leaves, Lemon Dressing, Walnuts, Goat Cheese [GF, V] .....	14
<b>PISELLI MANGIATUTTO</b> Snap Peas, Preserved Garlic, Almonds [GF, DF, V, VG] .....	15
<b>CAVOLFIORE</b> Cauliflower, Cannellini Puree, Capers, Fresh Herbs [GF, DF, V, VG] .....	17

## SET MENUS

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### 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

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### 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

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### 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

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### DOLCI

**LEMON TART ... 22**

**TIRAMISU ... 26**

**RICOTTA CANNOLI ... 13**

**GELATO ... 10** Hazelnut, Vanilla or Strawberry

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### SPECIALS

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#### \$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

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**Selection of A Glass of Wine:**

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

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#### 2 for \$35 APEROL SPRITZ - ALL DAY MONDAY TO WEDNESDAY

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#### \$109 BOTTOMLESS LUNCH ON WEEKENDS

90 Minutes of Free Flow Spritz, House Wine or Bubbles Accompanied by Menu Fisso.

Upgrade to Cocktails for additional \$ 45 pp. Not Available on Public Holidays.