



CICCHETTI

OLIVE Marinated Olives [GF, DF, V, VG]	10
ARANCINI Peas, Gorgonzola [V]	14 / each
BABY BURRATA CROSTINI Pesto, Pine Nuts [V]	12 / each
SGAGLIOZZE Moreton Bay Bug & Bottarga on Crispy Polenta	19 / each
PANE Home Made Focaccia, Oregano, Sea Salt, Olive Oil [DF, V, VG]	8 / slice

SALUMI

MORTADELLA LP's Mortadella, Caperberries [GF]	20
SALAMI Cloth Aged Wagyu Salami, Grissini [GF]	24
PROSCIUTTO E MELONE Rump Cut Prosciutto di Parma, Rockmelon [GF, DF]	27
VITELLO TONNATO Pickled Ox Tongue, Tuna Mayonnaise, Pine Nuts, Capers [GF, DF]	28

ANTIPASTI

STRACCIATELLA Stracciatella Cheese, Golden Beetroot, Hazelnuts, Tarragon [GF, V]	28
MOZZARELLA Treccia Mozzarella di Bufala, Persimmon, Basil [GF, V]	32
MELANZANE ALLA PARMIGIANA Layered Eggplant, Mozzarella, Pomodoro [GF, V]	24
SARDINE Char Grilled Sardines, Smoked Salt, Cod Roe Dip	27
CALAMARI FRITTE Fried Calamari, Herb Aioli, Lemon [GF, DF]	29
GAMBERONI BBQ King Prawns (x2), Thyme, Lemon Butter [GF]	44

PASTA FRESCA

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

BUCATINI Cacio e Pepe, Black Pepper, Pecorino Romano [V]	35
CAPPELLETTI Ricotta & Leek filled Cappelletti, Peas [V]	42
TROTTOLE Zucchini, Ricotta, Hazelnuts [V]	36
TAGLIATELLE Bolognese, Ground Beef, Rosemary, Grana Padano	37
SPAGHETTI Prawns, Cherry Tomatoes, Chilli Oil, Pangrattato	45
GNOCCHI Ricotta Gnocchi, Parmigiano Reggiano, Black Truffle [V]	58

GRIGLIA

BURGER & CHIPS Angus Beef Burger, Tomato, Cheddar, Aioli, Side Chips	33
RUMP CAP Stockyard Angus Beef Rump Cap 250 GR [GF, DF]	44
SIRLOIN Stockyard Angus Beef Sirloin 250 GR [GF, DF]	62
RIB EYE Riverine Dry Aged Beef Rib Eye on The Bone 500 GR [GF, DF]	128
BISTECCA ALLA FIORENTINA Stockyard 1 KG (SERVES 2-3 PEOPLE - ALLOW 1 HR TO COOK) [GF, DF]	210

CONTORNI

PATATINE FRITTE Chips, Grana Padano, Parsley, Aioli [GF, V]	15
INSALATA Baby Gem Leaves, Lemon Dressing, Walnuts, Goat Cheese [GF, V]	16
PISELLI MANGIATUTTO Snap Peas, Preserved Garlic, Almonds [GF, DF, V, VG]	17
CAVOLFIORE Cauliflower, Cannellini Puree, Capers, Fresh Herbs [GF, DF, V, VG]	19

SET MENUS

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

MENU GRANDE ... \$119/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 ... 19 [V] Trottole Pomodoro

FISH & CHIPS ... 24 Tempura Fish Fillets, Chips, Mayonnaise

STEAK ... 26 [GF, DF] Kids Size Rump Steak and Side of Chips

DOLCI

LEMON TART ... 22

TIRAMISU ... 26

RICOTTA CANNOLI ... 13

GELATO ... 10 Hazelnut, Vanilla or Strawberry

SPECIALS

\$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 Pinot Grigio or Tenuta Ulisse Montepulciano d'Abruzzo Único

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

\$119 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.