

Piatti

Marinated Sicilian olives · 10 *gf · vg*

House focaccia · 12

*+ oil & balsamic, chilli · vg ·
+ garlic butter*

Prosciutto, ricotta, red pepper, olives, basil oil, almonds, focaccia · 32

Potato skins, kewpie · 16 *· v ·*

Calamari e zucchini fritti, lemon, kewpie · 22 *· gf ·*

Arancini, seasonal flavour (3) · 24

Polenta chips, truffle gorgonzola sauce · 20 *· v ·*

Wild mushroom bruschetta, truffle mascarpone · 22 *· v ·*

Burrata, basil pesto, heirloom tomato, pickled cucumber, focaccia · 30

Fish fingers, beer battered flathead, house tartare, lemon · 25

Prosciutto crostini, whipped ricotta, hot honey (2) · 18

Housemade Gnocchi

also available with housemade gluten free gnocchi

Rosé sauce, guanciale, chilli, cherry tomato · 32

Napolitana, olive oil, basil, stracciatella · 30 *· v ·*

+ add nduja \$6

Basil pesto, confit garlic, chilli, stracciatella · 30 *· v ·*

Cauliflower, leek, guanciale, cream, chilli · 32

Beef cheek ragu, parmesan · 38

Gorgonzola, spinach, sage, pangrattato · 30 *· v ·*

Sage butter, pumpkin crema, macadamias · 32 *· v ·*

Mushroom ragú, porcini, truffle, mascarpone, parmesan · 34 *· v ·*

Gnocchi alla vodka, hot chilli, whipped ricotta, hot honey · 32 *· v ·*

Pasta

Radiatori granchio, blue swimmer crab, rosé sauce, cherry tomato, pangrattato · 40

Spaghetti gamberi, prawns, zucchini, citrus, nduja, chilli · 36

Spaghetti puttanesca, olive, chilli, anchovy, capers · 32

Radiatori lamb ragu, thyme, ricotta salata · 38

Meat

250g Scotch Fillet, rosemary salted potatoes, grilled asparagus, salsa verde · 48 *· gf ·*

Chicken cotoletta, gnocchi aglio olio, cream, pecorino, chilli · 38

Crispy skin barramundi, cauliflower crema, heirloom carrots, potatoes, beetroot crisp, fennel · 42 *· gf ·*

Fritto misto, prawns, zucchini, calamari, panzanella salad, honey mustard vinaigrette · 40 *· gf ·*

Sides

Heirloom tomato, stracciatella, basil, olive oil, pangrattato · 19 *· v ·*

Broccolini, green beans, pumpkin, almond, chilli · 18 *· gf · vg ·*

Braised heirloom carrots, whipped feta, leek, hot honey · 26 *· gf · v ·*

Leafy greens, honey mustard vinaigrette · 14 *· v ·*

Rosemary salted baby potatoes · 14 *· vg ·*

Parmesan fries · 14 *· v ·*

Dolce

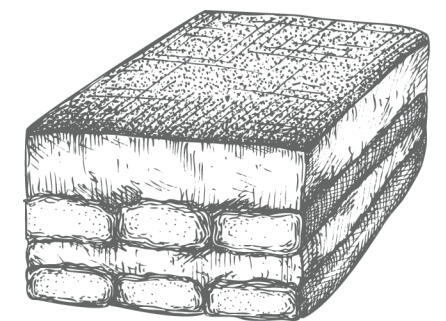
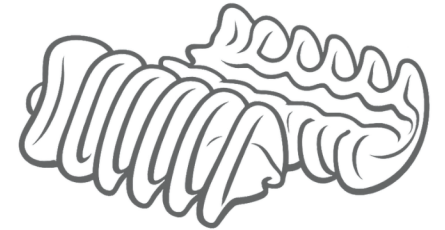
Tiramisu · 18

Pistachio panna cotta, cherry, crostoli · 17 *· gf ·*

Chocolate ganache tart, mascarpone · 18 *until sold*

Vanilla bean ice cream, olive oil, sea salt · 14 *· gf ·*

Affogato · 8 · Liqueur Affogato · 14 · Averna · Frangelico · Baileys · Kahlua · Grappa · Sambuca



Gluten Free - GF · Vegetarian - V · Vegan - VG

Please inform staff of any dietaries before ordering Please be aware that all care is taken when catering for special requirements.

It must be noted that within the premises we handle nuts, seafood, shellfish, sesame seeds, wheat flour, eggs, fungi and dairy products. · Surcharge applies on Saturdays, Sundays & public holidays

ARTUSI

BY NIGHT

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by night

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