

spring

antipasti:

house-made focaccia [V] 6

mixed olives [V] 9

salumi misti 36

San Daniele prosciutto - Italy aged for 18 months 18

Felino salami 16

Fiorini mortadella 15

Fiorini capocollo 15

dry-cured and air dried boneless pork neck

nduja, honey 16

spicy, spreadable pork salami

calamari fritti 19

deep fried calamari coated in rice flour, served with lemon aioli

whipped anchovy, potato crisps 12

creamy whipped anchovy dip served with potato crisps

capocollo, Plenty Valley cheddar custard, dill pickle toast 7

fried bread topped with Plenty Valley cheddar custard, dill pickle & capocollo

pairs well with Wine x Sam Pinot Gris

eggplant caponata [V] 14

traditional Sicilian dish of braised sweet & sour eggplant, onion, garlic, currants & pine nuts

alla vodka arancini, tomato aioli (3) [V] 15

rice flavoured with tomato, chilli & parmesan, served on a tomato aioli sauce

burrata, roasted peppers [V] 28

mozzarella filled with stracciatella cheese on mixed peppers charred & marinated in oregano oil, dressed in tomato vinaigrette

pairs well with Brave Goose 'Amici e Famiglia' Rose

steak tartare, gnocco fritto 28

traditional tartare topped with pecorino pepato & egg yolk, served with fried bread dough

globe artichokes 'alla romana', pangrattato, whipped ricotta [V] 23

globe artichokes, broad beans & fresh peas dressed in roast garlic, soft herbs, pangrattato served on a bed of whipped ricotta

cheese - soft, hard, blue & condiments [V] 14/cheese

a choice of local brie, cheddar or blue, served with quince paste, apple, pickles & lavosh

pairs well with Brave Goose 'The Gosling' Prosecco

no split bills

10% surcharge applies on Saturday | 15% surcharge applies on Public Holiday



spring

house-made pasta:

spaghetti con pesto di pistachio 35

spaghetti with pistachio & basil pesto, topped with stracciatella

pairs well with Brave Goose 'Amici e Famiglia' Rose

spinach, ricotta tortelloni, pecorino, butter sauce 34

large pasta filled with spinach & ricotta in butter & pecorino sauce

pairs well with Passing Clouds Riesling

rigatoni, lamb, saffron ragu, pecorino 38

small tubes of pasta served with lamb braised in white wine & saffron, topped with pecorino

pairs well with Condie Nero d'Avola

tagliatelle ragu alla Bolognese, Parmigiano Reggiano 36

long pasta served with a traditional Bolognese of beef & pork, braised in milk

pairs well with Flynns Wines Sangiovese

gnocchi alla sorrentina [V] 34

ricotta gnocchi in tomato sugo with fresh mozzarella, topped with pecorino

pairs well with Wine x Sam Primitivo

gluten free pasta - casarecce 4

mains:

porchetta, braised calvo nero, swiss chard, pork sauce & salsa verde 38

slow roasted pork belly, wrapped in crackling, served with braised calvo nero & swiss chard, finished with pork sauce & salsa verde

pairs well with MWC Chardonnay

sides:

mixed leaf salad, pecorino [V] 10

roast potatoes, garlic, rosemary [V] 12

dessert:

tiramisu 17

budino, strawberry granita, biscotti al burro [GF option] 17

a rich vanilla & lemon custard served with fresh strawberries, strawberry granita & a shortbread biscuit

salted Nutella mousse, mascarpone, chocolate torte [GF] 19

Nutella & mascarpone mousse, with flourless chocolate cake & a sprinkle of sea salt

mini cannoli 4

affogato 12

+liquor 9

feed me 75pp

minimum two people, all guests must be included

chefs sharing 60pp / 75pp

for groups of 10+ diners

no split bills

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