



TRATTORIA

Tapas

Garlic Bread VG	\$9
Wood-fired with roasted garlic and herbs	
Bruschetta VG	\$12
Tomato, fresh basil, black olives, garlic, red onion, parmesan, olive oil and balsamic vinegar	
Olive Ascolane VG	\$9
Feta stuffed, fried olives	
Olive Miste V/GF	\$12
Marinated mixed olives w/ warm bread	
Caprese Salad	\$16
Tomatoes, boccincini, capers, sumac, red onions, olives, fresh basil, olive oil and sherry vinegar	
Pommes Frites VG	\$9
Crispy potato fries, tossed with roasted garlic and rosemary, served with aioli	
Suppli	\$14
Crumbed rice balls mixed with beef bolognese and a soft mozzarella centre, served with napoli	
Arancini VG	\$14
Crumbed rice balls, made with mixed mushrooms, mozzarella, gorgonzola, served with napoli	
Portuguese Peri-Peri Chicken Wings	\$14
Wood-fired wings tossed in chilli, garlic, herbs, lemon and paprika	
Ravioli Fritti VG	\$16
Hand made ravioli filled with spinach, ricotta, parmesan, pan-fried till crispy	

Pasta

Carbonara	\$22
Smoked pancetta, garlic, black pepper, cream, herbs w/ tagliatelle and parmesan	
Add: Chicken \$4 Mushrooms \$4	
Fungi VG	\$26
Wild mushrooms, garlic, red wine, spinach, porcini cream jus and truffle w/ house made pappardelle and parmesan	
Add: Chicken \$4 Smoked pancetta \$4	
Puttanesca	\$22
Tomato, black olives, capers, anchovies and parsley w/ strozzapreti and parmesan	
Ragu	\$26
Slow-cooked beef and pork ragu w/ house made pappardelle and parmesan	
Arrabbiata	\$22
Salami, n'duja, chorizo, wood-fired roasted red capsicum, chilli, tomato and garlic finished w/ a dash of cream, parsley and strozzapreti	
Gamberi	\$26
Prawns, tomato, white wine, chilli, anchovies, capers, garlic, napoli and herbs, w/ tagliatelle	
Lasagane al forno	\$26
24-hour slow-cooked waygu beef brisket ragu layered w/ wild mushrooms, napoli and alfredo sauce and fresh sheets of house made pasta	

GLUTEN FREE PASTA AVAILABLE \$5

Pizza

OLIVE OIL BASE

Garlic VG \$16

Garlic, herbs, olive oil, mozzarella

Chilli VG \$16

Chilli, garlic, herbs, olive oil, mozzarella

TOMATO BASE

Napoli \$18

Tomato, oregano, mozzarella and anchovies

Parma \$18

Ham, mozzarella, oregano

Margherita VG \$26

Tomato, fresh basil, buffalo mozzarella

Pepperoni \$20

Pepperoni, oregano, mozzarella

Gamberi \$26

Prawns, chilli, red onion, capers, chorizo, mozzarella

Fungi VG \$22

Mushrooms, caramelised red onion, thyme, mozzarella

Veggie VG \$22

Zucchini, eggplant, capers, mushrooms, black olives, mozzarella

Sicilian \$22

Salami, pepperoni, mushrooms, sicilian black olives, mozzarella

Carne \$26

Pepperoni, salami, smoked ham, italian sausage, mozzarella

Bella Mia \$22

Smoked ham, mushrooms, capers, anchovies, black olives, mozzarella

Wildfire \$26

24-hour slow-cooked waygu beef brisket, caramelised red onion, roasted green capsicum, oregano, mozzarella

GLUTEN FREE BASES AVAILABLE \$5

Sides / Salads

Mash Potato VG \$9

w/ parmesan, herbs, olive oil

Add: red wine jus \$3

Steamed Greens VG \$9

w/ wildfire garlic and herb butter

Pommes Frites VG \$9

Crispy potato fries tossed with roasted

garlic, rosemary and served with aioli

Rocket and Parmesan Salad VG \$13

Fennel, red onion, roasted pine nuts,

radicchio and a balsamic vinegar dressing

Greek Salad VG \$13

Tomato, cucumber, sumac, red onion, black

olives, feta, oregano, lemon and olive oil

Bambinos / Kids \$13

Spaghetti bolognese

Creamy chicken and bacon tagliatelle

KIDS MEAL

Chicken wings

Lamb meatballs

Mozzarella sticks

Includes choice of 1 side

fries / mash / salad / steamed green

Desserts

Tiramisu \$14

Layers of coffee soaked sponge, cream,

mascarpone, kahlua and frangelico

Churros \$14

Spanish fried dounuts tossed in cinnamon

and sugar w/ Nutella dipping sauce