

WOOD OVEN BREADS

Rosemary and Sea Salt Focaccia 14

Rosemary and Sea Salt Focaccia, Whipped Ricotta
and Chestnut Honey 17

Taggiasche Marinated Olives 11

AFFETTATI

Prosciutto San Daniele 24 month 23

Native Pepperberry Salumi 19

Wagyu Bresaola MBS 7+ 20

Selection of Cured Meats and Pickles 39

ANTIPASTI e FRITTI

Sydney Rock Oysters, Peach Bellini Granita and Salmon Roe 6ea

Duck Liver Parfait, Pink Peppercorn, Moscato Gelatina and Crostini 20

Southern Calamari Fritti 25

Wood Baked Eggplant Parmigiana 26

Honey Balsamic Glazed Beetroot, Farro and Stracciatella, Saba 23

Mooloolaba King Prawns, Sicilian Eggplant Caponata and Saffron 29

Fillet of Beef Carpaccio, Fried Baby Caper, Salsa Verde and Testun al' Barolo 25

PASTA e RISOTTO

our very own gluten free pasta made daily 4

Rigatoni, Flinders Island Lamb, Tomato and Red Wine Ragu, Pecorino 39

Tortellini di Zucca, Buffalo Milk Ricotta, Pumpkin, Leek and Burnt Sage Butter,
Aged Reggiano 38Gnocchi, Smoked Duck, King Brown and Portobello Mushroom, Soft Herb
Gremolata 39

Tagliatelle alla Carbonara, Guanciale, Pecorino, Black Pepper and Cured Egg Yolk 37

Fusilli, Luganiche Sausage, Pancetta, Cavolo Nero, Chilli and Pangrattato 38

Tonnarelli, Spanner Crab, Lemon, Caper, Chilli and Thyme 41

Porcini and Pine Mushroom Risotto, 36month aged Reggiano 39

PIATTI PRINCIPALI

Agro-Dolce Glazed Duck Legs, Pancetta, Cavolo Nero and Parsnip 56

Veal Saltimbocca '*alla Romana*', Prosciutto, Sage, Marsala Dry White Wine
and Semolina 54

Wood Roasted Tuscan Pork Neck, Rosemary, Potato and Pan Jus 48

220g Pepper Crusted Rangers Valley Fillet of Beef 'Tagliata', Cauliflower, Horseradish
and Red Wine Jus 58

Market Fish – Daily - MP

CONTORNI

*Cos and Pear Salad 16**Rosemary Potatoes 15**Green Beans 'aglio e olio', Almond 16**Broccolini, Chilli and Pangrattato 16*

Tasting Menu 130pp - Whole table only
Matching Wines 65pp

Wood Baked Rosemary and Sea Salt Focaccia, Whipped Ricotta and Chestnut Honey

Grilled Mooloolaba King Prawns, Sicilian Eggplant Caponata and Saffron 'agro-dolce'

NV Ziro Prosecco Brut DOC, Veneto, Italy

Tortellini di Zucca, Buffalo Milk Ricotta, Pumpkin, Leek and Burnt Sage Butter, Aged Reggiano

2000 Fiegl 'Villa Dugo' Pinot Grigio, Friuli Venezia Giulia, Italy

Tonnarelli, Spanner Crab, Lemon, Caper Chilli and Thyme

2021 Pra Otto Soave Classico, Veneto, Italy

Pepper Crusted Rangers Valley Fillet of Beef 'Tagliata', Cauliflower, Horseradish and Red Wine Jus

2016 Oddfellows Shiraz, Langhorne Creek, South Australia

Tira Mi Su

2015 Michel et Marie Nehme Vineyard Botrytis Semillon, Riverina, New South Wales