

## SPUNTINO | SNACKS

Focaccia Bread, EVOO	9
Oysters - Natural or Fro'secco Dressing available in multiples of x3 (DF/GF)	5 each
Sicilian Olives, Orange & Thyme (GF/VE)	9
White Anchovies, Crisp Sardinian Bread (DF)	18
Artichokes Alla Romana, Herbed Aioli (V/DF)	15
Ascolana Olives (V/DF/GF)	12
Skull Island Whole Tiger Prawns, Lemon, Chilli (GF)	9 each
18 Month Prosciutto di San Daniele (DF/GF)	19

## ANTIPASTI | SMALL PLATES

Crudo di Pesce - Raw Fish of the Day	26
Calamari, Lemon, Aioli (DF)	21
Casa Motta Burrata, EVOO (V/GF)	22
Veal & Pork Meatballs, Parmesan	22
Buffalo Mozzarella, Heirloom Tomatoes, Pesto (V/GF)	21
Scallop, Apple, Prosciutto (DF/GF)	25
Moreton Bay Bug Arancini, Prawn & Nduja Mayonnaise (DF)	24
Fig & Goats Cheese Bruschetta (V)	26

## PRIMI | PASTA

Kale, Mushroom & Walnut Gnocchi (V)	33
Squid Ink Risotto, Squid, Sherry & Bottarga (GF)	31
Lamb Calamarata, Garden Pea, Mushroom, Creme Fraiche	34
Risotto of Summer Vegetables, Preserved Lemon (V/GF)	29
Fraser Island Spanner Crab Linguine	40

## SECONDI | MAINS

Chicken Cotoletta, Fennel & Orange, Black Garlic Butter	36
Pesce del giorno - Fresh Fish of the Day	MP
Lamb Rump Cap, Fregola & Almond Tabouleh, Salsa Verde	39
Angus Sirloin Steak 250G - 200 Day Grain Fed, Northern NSW (DF/GF)	44

## INSALATE E CONTORNI | SALADS & SIDES

Broccolini, Chilli, Garlic, Roasted Almond, Evoo (VG/GF)	13
Rocket, Parmesan, Aged Balsamic (V/GF)	13
Garden Peas, Mint, Feta, Ricotta Salata (V/GF)	12
Rosemary & Parmesan Fries, Aioli (V)	12

Please inform your server, before you order, of any food sensitivities or allergies. Whilst all reasonable efforts are taken to accommodate guest dietary needs, we cannot guarantee that our food will be allergen free. A discretionary surcharge of 15% applies on Public holidays. All credit cards incur a 1%-2% surcharge.

