

enjoy our chefs selection set menu // la grande abbuffata \$65pp

our menu is designed to be shared

entrée + antipasto

<i>thoroughbread bakery sourdough</i>	<i>2.5 per person</i>
<i>mixed marinated olives (gf)</i>	<i>6</i>
<i>salumi board (gf)</i>	<i>22//37</i>
<i>bruschetta, tomato, basil (pp)</i>	<i>8</i>
<i>polenta & parmesan chips, truffle sauce</i>	<i>13</i>
<i>arancini of pork belly, smoked chilli</i>	<i>15</i>
<i>calamari, rocket, herb mayonnaise</i>	<i>16</i>
<i>zucchini flowers, prawns, mascarpone(gf)</i>	<i>18.9</i>
<i>beef carpaccio, truffle pecorino</i>	<i>19.9</i>
<i>organic pork meatballs, tomato sugo (gf)</i>	<i>19</i>
<i>whitebait fritters</i>	<i>18.9</i>

pasta + gnocchi (gf available on request + \$1.5)

<i>cannelloni, ricotta, spinach</i>	<i>25.9</i>
<i>gnocchi, burnt butter, sage, gorgonzola</i>	<i>23.9</i>
<i>gnocchi napoletana</i>	<i>22.9</i>
<i>pasta con ragu</i>	<i>27.9</i>
<i>spaghetti meatballs</i>	<i>23.9</i>
<i>spaghetti marinara</i>	<i>27.9</i>

fish + meat

<i>snapper, acqua pazza (gf)</i>	<i>38</i>
<i>ora salmon, potatoes and dill salad (gf)</i>	<i>37</i>
<i>spatchcock, celeriac, salsa rossa (gf)</i>	<i>38</i>
<i>rack of lamb, caponata, salsa verde (gf)</i>	<i>37.9</i>
<i>bistecca (t-bone 500g/750g)</i>	<i>45//69</i>

sides

salad 8 vegetables 8 potatoes 8

dish of the day

tuesday spaghetti meatballs//15

thursday home made lasagna//19

saturday brodetto //35

wednesday spaghetti bolognese//18

friday veal cotoletta (schmitzel)//30

sunday sunday roast//35

please advise your waiter of any allergies