



HOUSE BAKED FOCACCIA – 10

Focaccia baked daily, extra virgin olive oil, aged balsamic, sea salt

Add mozzarella, parmesan and garlic butter +5

STARTERS

CALAMARI FRITTI (I)	19
Fried calamari, semolina, garlic, chilli mayo	
PROSCIUTTO & PROVOLONE ARANCINI	19
Crisp risotto arancini with prosciutto, slow-cooked onion, provolone and mozzarella, capsicum sugo.	
BARRAMUNDI CROQUETTE (A)	20
Fried potato and barramundi croquette, house tartare, lemon	
TOMATO & STRACCIATELLA BRUSCHETTA (V)	22
Toasted focaccia, basil pesto, cherry tomato, red onion, stracciatella, aged balsamic	
BURRATA (V)	26
Burrata with roasted pumpkin, burnt honey, walnuts, toasted focaccia, sage crumb and aged balsamic	

MAINS

CRISPY SKIN PORK BELLY	44
Crispy skin pork belly with smoked capsicum romesco, cannellini beans, charred shallots, gremolata, sherry jus	
GULF BARRAMUNDI (A)	44
Locally sourced Barramundi from Karumba QLD, couscous, macadamia pangrattato, caper-raisin agrodolce, chickpea puree, salsa verde	
OSSO BUCCO WITH RISOTTO MILANESE	44
Slow-braised beef shin, saffron risotto Milanese, Parmigiano Reggiano, gremolata.	
KARUMBA GARLIC PRAWNS (A)	46
NTH QLD banana prawns, pan-seared and tossed in a rich garlic, white wine and Parmesan cream sauce, finished with lemon and parsley, served with chargrilled focaccia.	
300GM MSA SIRLOIN	58
Grain fed MSA Rib Fillet, crispy potato pave, rocket, aged balsamic, Parmigiano Reggiano, red wine jus.	

PASTA

RIGATONI ALL'AMATRICIANA	38
Rigatoni, crisp pancetta, cherry tomatoes, white wine, spicy tomato sugo, pecorino, chilli.	
FETTUCCINE BOLOGNESE	40
Fresh egg pasta, slow-cooked pork and veal ragù, Grana Padano.	
LAMB RAGU PAPPARDELLE – CHEF'S SIGNATURE	40
18 hour braised Tasmanian lamb shoulder, fresh egg pasta, pecorino, gremolata	
GNOCCHI PESTO (V)	40
Handmade potato gnocchi, basil pesto, roasted cherry tomatoes, stracciatella, pangrattato	
CHEESE AND PANCETTA GNOCCHI	42
Soft potato gnocchi tossed in a rich four-cheese sauce, finished with crispy pancetta, fried sage, walnuts, roast shallot petals and lemon zest.	
LINGUINE MARINARA (M)	46
Karumba QLD banana prawns, calamari, diamond clams, San Marzano tomato, garlic, chilli, white wine, parsley	

SIDES

POLENTA CHIPS (V)	12
Golden-fried polenta, Grana Padano, truffle aioli.	
MARINATED OLIVES (VE)	14
Kalamata and Sicilian olives marinated in olive oil, chilli, garlic, citrus, aromats.	
TRUFFLE PARMESAN FRIES (V)	14
Shoestring fries, truffle oil, Grana Padano, truffle aioli.	
WILD ROCKET SALAD (V)	16
Wild rocket, nashi pear, pickled shallot, toasted walnuts, pecorino, vincotto dressing	
ROAST VEGETABLES (V)	14
Roast potato, pumpkin, carrot, kumera and zucchini in garlic and thyme oil	

V - Vegetarian; VE - Vegan; I - Imported seafood; A - Australian seafood; M - Contains Australian and imported seafood

Our menu and kitchen contain multiple allergens and foods which may cause an intolerance. Our team will make efforts to accommodate dietary requirements. However due to the shared production and serving environment, we cannot guarantee the complete omission of such allergens or foods which may cause intolerance. Please inform our team if you have a food allergy or intolerance.