



## STARTERS

### HOUSE BAKED FOCACCIA (VE) 10

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

Add mozzarella, parmesan and garlic butter +5

### TOMATO BRUSCHETTA (VE) 18

Toasted focaccia crouton, vine-ripened cherry tomatoes, red onion, basil, balsamic glaze.

### CALAMARI FRITTI (I) 19

Fried calamari, semolina, garlic, chilli, lemon mayo.

### CACCIATORE & SMOKED CHEDDAR ARANCINI 19

Arancini balls with cacciatore salami, smoked cheddar, jarlsberg, braised leek. Served with spicy arrabiatta sauce.

### TUNA TARTARE (A) 20

Yellowfin tuna, compressed watermelon, kiwi gel, puffed quinoa, dill oil, croutons.

## MAINS

### WOODLAND MUSHROOM RISOTTO (V) 40

Confit mixed mushrooms, black garlic, rosemary, crispy enoki, hazelnut pangrattato, pecorino cheese.

### SOUS VIDE CHICKEN BREAST 41

Pan seared chicken supreme, fresh sweet corn puree, buttered corn kernels, asparagus, baby carrot, jus gras.

### PAN SEARED REEF FISH (A) 42

Spanish Mackerel from the Great Barrier Reef, silky fennel purée, pomegranate gastrique, shaved fennel salad, crispy capers

### BRAISED BEEF CHEEK 46

Slow-braised New England beef cheek, parmesan polenta, charred broccolini, salsa verde, red wine jus.

## PASTA

### RIGATONI ALL'AMATRICIANA 38

Rigatoni, crisp pancetta, cherry tomatoes, white wine, spicy tomato sugo, pecorino, chilli.

### CASARECCE BOLOGNESE 38

Casarecce pasta, slow-cooked pork and veal ragù, Grana Padano.

### LAMB RAGU PAPPADALLE 39

18 hour slow cooked pulled lamb shoulder, fresh egg pasta, pecorino, gremolata.

### CHICKEN & MUSHROOM LINGUINE 39

Linguine with chicken, pancetta, roast mushrooms, parsley, white wine cream sauce.

### PUMPKIN RAVIOLI (V) 42

Handmade pumpkin and ricotta ravioli, sage butter, chives, lemon zest, Pecorino Romano cheese.

### PRAWN LINGUINE (A) 44

NTH QLD King Prawns, fresh chilli, garlic, lemon zest, white wine and butter emulsion, citrus pangrattato.

## SIDES

### MARINATED OLIVES (VE) 12

Kalamata and Sicilian olives marinated in olive oil, chilli, garlic, citrus, aromats.

### POLENTA CHIPS (V) 14

Golden-fried polenta, Grana Padano, truffle aioli.

### TRUFFLE PARMESAN FRIES (V) 14

Shoestring fries, truffle oil, Grana Padano, truffle aioli.

### MIXED LEAF SALAD 12

Raddichio, salad greens, cherry tomatoes, cucumber, red onion, pickled fennel, house vinaigrette.

### SEASONAL VEGETABLES (VE) 14

Seasonal steamed vegetables, toasted almonds, lemon oil.

## STEAK SPECIAL - 52

### 300GM ANGUS SIRLOIN - 100+ DAYS GRAIN FED

Premium Angus sirloin, fondant potato, bearnaise sauce

**V - Vegetarian; VE - Vegan; I - Contains imported seafood; A - Contains only Australian 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.