



STARTERS

HOUSE-BAKED FOCACCIA (VE)	12
Focaccia baked daily, extra virgin olive oil, aged balsamic, sea salt	
Add mozzarella, Parmesan and garlic butter	+5
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	
CURED DUCK SALAD	24
House-cured duck breast, pear, toasted walnuts, goat's cheese, rocket and Dijon vinaigrette	

PASTA

RIGATONI PUTTANESCA (I)	38
San Marzano tomato, anchovy, Kalamata olives, capers, garlic, chilli and parsley	
GNOCCHI BOLOGNESE	40
Potato gnocchi, 8-hour slow-cooked beef and pork ragù, Parmigiano Reggiano	
LAMB RAGÙ PAPPARDELLE	40
18-hour braised Tasmanian lamb shoulder, fresh egg pasta, Pecorino Romano	
GNOCCHI PESTO (V)	40
Potato gnocchi, basil pesto, roasted cherry tomatoes, stracciatella, pangrattato	
LINGUINE MARINARA (M)	46
Karumba QLD banana prawns, calamari, diamond clams, San Marzano tomato, garlic, chilli, white wine, parsley	

MAINS

ROASTED ZUCCHINI (VE)	36
Chickpea puree, quinoa, macadamia crumb, caper-raisin agrodolce, salsa verde	
CRISPY CONFIT CHICKEN – CHEF'S SIGNATURE	38
Duck fat confit chicken leg, leek purée, spring peas, sugar snaps, pickled shallot, tarragon and burnt leek	
OSSO BUCO	44
Braised beef shin with marrow bone, saffron and herb risotto, Parmigiano Reggiano, gremolata	
WILD-CAUGHT KARUMBA BARRAMUNDI (A)	46
Karumba QLD saltwater barramundi, chickpea puree, quinoa, macadamia crumb, caper-raisin agrodolce, salsa verde	
KARUMBA GARLIC PRAWNS (A)	46
Karumba QLD banana prawns, garlic, white wine and Parmesan cream, lemon, parsley, chargrilled focaccia	

STEAK

300GM BLACK ANGUS PICANHA	55
Jacks Creek grain-fed marble score 3+ (Caboolture QLD), served with charred broccolini, tomato and herb salsa, sherry jus	

SIDES

GIUSEPPE'S FRIES (V)	12
Porchetta spice, lemon, parsley, roast garlic and herb aioli	
MARINATED OLIVES (VE)	14
Kalamata and Sicilian olives marinated in olive oil, chilli, garlic, citrus, aromatics	
ROAST CARROTS (V)	14
Whipped ricotta, hot honey, gremolata	
WILD ROCKET SALAD (V)	16
Wild rocket, nashi pear, pickled shallot, toasted walnuts, Pecorino Romano, vincotto dressing	

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.