

Small Plates

Arancini | butternut squash | parmesan 18

Fried Zucchini flowers | ricotta | walnuts | lemon 18

Salt and Pepper Squid | aioli 26

Blistered bull horn peppers | pangritata | buffalo mozzarella 23

Pasta

Linguine | squid ink | diamond bay clams | garlic | chilli | tomatoes | mint

34 Lumache | edamame beans | cauliflower | basil | chilli | pangrattato 29

Bucatini | white bolognese | basil 32

Mains;

Fish of the day | market price

Roasted Beet | Lentils | whipped ricotta | smoked walnuts 34

Cape Grim grass-fed T-bone | horse radish | charred lettuce 44

Grilled spatchcock | olive oil potatoes | asparagus | peas | witlof charred 34

Sides

Broccolini | garlic | almonds 12

Mixed leaves | olive oil | Parmesan 10

Roasted potatoes 12

For the Bambini

Pasta | parmesan | butter 10

Pasta | bolognese bianco | parmesan 12

Grilled chicken | vegetables 14

Grilled fish | broccolini | lemon 16

Dessert

Weekly special 14

Warm chocolate and walnut brownie and vanilla ice cream 14

Beverages

Water, still or sparkling 4.5

BYO \$6 per head corkage/10% surcharge for groups of 10 and more

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