



MENU

ENTREE

Sydney Rock Oyster

Today's Best Sydney Rock Oysters,
Lime Granita (GF, DF) Half Dozen
\$30 / Dozen \$48

Ortiz Anchovies

Sourdough, cultured butter \$7

Warm house marinated Olives

Citrus, herbs and garlic \$10

Salumi platter for Two

Prosciutto, capocollo, fennel
salami, cornichons, grilled St.
Malo sourdough \$28

Arancini Boscaiola

Mushroom, pomodoro,
Parmigiano Reggiano \$15

SALADS

Rocket Salad

Balsamic dressing, Parmigiano
Reggiano \$18

Caesar Salad

Cos lettuce, bacon, Parmigiano
Reggiano, crouton, Caesar
dressing \$20
Add grilled chicken breast \$ 6.00

SIDES

Beer batter fries

\$12

Steamed Broccolini

Olive oil and lemon \$12



PIZZAS

Margherita (V)

San Marzano, Fior di Latte, Basil,
Extra Virgin Olive Oil \$21

Capricciosa

San Marzano, Fior di Latte, Roast
swiss mushroom, Smoked Ham,
Artichokes, Black olives \$25

Zucchini (v)

Fior di latte, creamy ricotta,
zucchini, provolone \$23

Pepperoni

San Marzano, Mozzarella,
Pepperoni \$24

Prosciutto

San Marzano, Fior di latte, truss
tomatoes, basil, prosciutto,
rocket, shaved Parmigiano
Reggiano \$25

**Ask about our Special Pizza
of the Week**

PASTAS

Crab Linguine

Fraser Island Spanner Crab, White
Wine, Chilli, Garlic Butter \$40

Butternut Pumpkin Ravioli

Ravioli, Brown Butter, Sage,
Ricotta, Macadamia Nuts (V) \$34

DESSERTS

Cheese plate

Selection of Australian-Made
Cheese, Lavosh, Quince. Cheese
plate — 1 Cheese for \$15/3
Cheeses for \$35

Classic Affogato

Classic Affogato, Espresso, Vanilla
Ice Cream and Brookie's
Macadamia and Wattleseed Liquor
\$15

Apple tart

Parisienne Apple Tart, Vanilla Ice
Cream. Please allow 15 minutes \$15

Lemon Sorbet

\$10