





ITALIAN EATERY

TO START

Wood Fired Bread | Sea Salt, Extra Virgin Olive Oil (V) \$12

Marinated Olives | Chilli, Orange, Rosemary (V) (DF) (GF) \$8

House Made Focaccia | Grape Tomato, Extra Virgin Olive Oil (V) (DF) \$6

SMALLER PLATES

Coffin Bay Oysters | Apple Cider Vinegar Jelly or Natural (GF) (DF) \$7ea

Stracciatella | Fig, Hazelnut, Vinocotto, Basil (GF) (V) \$25

Grilled W.A. Octopus | Crispy Potato, Smoked Paprika, Olives, Pinenut, Rocket (GF) (DF) \$24

Burrata | House Semi-Dried Tomato, Basil Pesto (GF) (V) \$20

Calabrian White Anchovies | (GF) (DF) \$15

Heirloom Tomatoes | Vinocotto (GF) (DF) (V) \$14

Charcoal Roasted Split King Prawns (2pc) | Oregano, Chilli, Black Garlic Aioli (GF) (DF) \$27

Triple Cheese Croquettes (4pcs) | Nduja Aioli, Arrabbiata (V) \$18

Selection of Cured Meat | (GF) (DF) (Prosciutto San Daniele 15, Coppa 10, Mortadella 8, Porchetta 12)

Cured Meat Selection Plate | (GF) (DF) 42

PASTA

Gnocchi | Butternut Squash, Marjoram, Crushed Hazelnut, Aged Balsamic (V) \$29

Mafalda | Prawns, Grape Tomato, Preserved Lemon, Chilli, Lobster Bisque \$35

Pappardelle | Braised Lamb Ragu, Parmesan, Herbed Pangrattato \$32

SECONDI

Snapper al Cartoccio | Arrabbiata, Fennel, Olives, Anchovies, Fregola Sarda (DF) \$38

Jack's Creek 300G Scotch MB3+ | Red Wine Jus (GF) (DF) \$42

Nonna's Chicken | Char Grilled Bannockburn Chicken Breast, Tomato Passata, Olives, Chilli, Capers \$36

Brasato al vino Rosso | Red Wine Braised Beef Cheek, Soft Polenta, Chives, Truffle Oil, Jus (GF) \$38

SIDES

Pear & Rocket Salad | Parmesan, Balsamic, Extra Virgin Olive Oil (V) (GF) (V) \$14

Cauliflower Gratin | Provolone, Grana Padano, Horseradish (V) \$16

Smash Chat Potato | Rosemary, Extra Virgin Olive Oil (DF) (GF) (V) \$13

Chargrilled Asparagus | Pangrattato (DF) (V) \$16

Shoestring Chips | Garlic Aioli (DF) (GF) (V) \$13

Dessert menu available

Our menu contains allergens and is prepared in a kitchen that handles nuts, shellfish, and gluten. Whilst reasonable efforts are taken to accomodate guest dietary needs, we cannot guarantee that our food will be allergen free.

All credit card payments incur a surcharge. 10% surcharge on Sundays & 15% surcharge on public holidays.