



MENU

SHARE PLATES

STONE BAKED FOCACCIA TRUFFLE & HONEY BUTTER (V)	12
MARINATED MIXED OLIVES BASIL VINAIGRETTE, HOUSE BAGUETTE (V DF)	10
FRIED BABY CALAMARI WILD ROCKET, LEMON AIOLI (DF)	16
PORCINI MUSHROOM ARANCINI (4) TRUFFLE AIOLI, CRESS (V)	13
PORK & VEAL MEATBALLS (6) SUGO, RICOTTA SALATA, BASIL, HOUSE BAGUETTE	16
ROAST BROCCOLI & PANCETTA CREAMED ALMOND, SHERRY VINAIGRETTE	14
TERRINE OF PORK BELLY & SPECK PISTACHIO, PLUM, CHILLI, RADICCHIO, HOUSE BAGUETTE	14
WOOD ROASTED BUTTERNUT PUMPKIN & PROSCIUTTO PARMESAN, PEPITAS, ROCKET, BALSAMIC & EVOO (GF) 16	
FRIED CAULIFLOWER GOLDEN RAISINS, PINE NUTS, CAULIFLOWER PUREE, ROCKET (V)	14
WOOD BAKED CAMEMBERT MACADAMIA, DRIED CRANBERRIES, TRUFFLE HONEY, LAVOSH (V)	20
WILD ROCKET & PECORINO PEAR, SOFT HERB VINAIGRETTE (GF V)	8 12
BUFFALO MOZZARELLA CHAR GRILLED PEAR, BASIL, ROCKET, PISTACHIO, HONEY (GF V)	19
SCENIC RIM MIXED LEAVES PICKLED SHALLOT, BASIL & ORANGE VINAIGRETTE (GF V)	7 11
FRIES F51 SEASONING, AIOLI (V DF)	8
SWEET POTATO FRIES F51 SEASONING (V DF)	9

GNOCCHI ETC

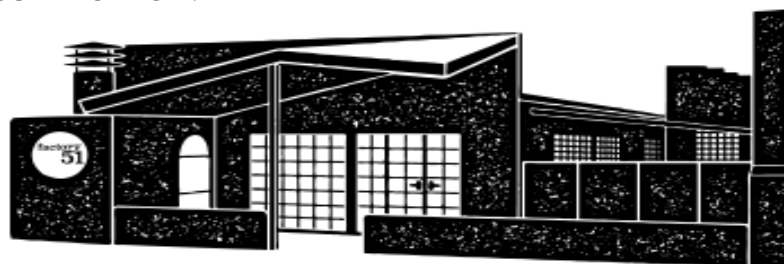
PAN FRIED GNOCCHI & PANCETTA LEMON, FRIED SAGE, TRUFFLE PECORINO	19 26
DUCK & PORCINI RAGU GNOCCHI FIELD MUSHROOM, MARJORAM, PANGRATTATO	21 28
BUTTERED TOMATO SUGO GNOCCHI CONFIT GARLIC, BASIL, PECORINO (V)	18 24
GROUND BEEF RAGU PAPPARDELLE PASTA TOMATO, PARMESAN, PANGRATTATO	26

CHARCUTERIE

ACCOMPANIED WITH: HOUSE BAGUETTE | VEGETABLE PICKLES | EVOO

PROSCIUTTO DI PARMA — CURED PORK LEG (AGED FOR 22 MONTHS)	15
SOPRESSA PRESSATA — AGED AND PRESSED PURE PORK SALAMI	13
PANCETTA — AIR DRIED LOCAL PORK BELLY	14
N'DUJA — SPICY, GROUND PORK SALAMI	13

3 MEATS FOR 32



PIZZA 5 DAY COLD FERMENTED DOUGH

TOMATO BASE (SUGO)

MARGHERITA SUGO, BUFFALO MOZZARELLA, BASIL, OLIVE OIL (V)	23
SOPRESSA SALAMI & CHILLI SUGO, MOZZARELLA, PROVOLONE	23
PARMA PROSCIUTTO & MUSHROOM SUGO, MOZZARELLA, TRUFFLE OIL	24
ITALIAN PORK SAUSAGE & ROAST POTATO SUGO, MOZZARELLA, RED ONION, ROSEMARY	23
BRESAOLA HAM SUGO, MOZZARELLA, CHERRY TOMATO, SHAVED PARMESAN, ROCKET	23
N'DUJA SALAMI SUGO, MOZZARELLA, SMOKED SCAMORZA, CHERRY TOMATO, OLIVE, BASIL	24
BEEF SAUSAGE, SALAMI & SMOKED BACON SUGO, MOZZARELLA, FRESH OREGANO	25
ANCHOVY & OLIVE SUGO, CONFIT GARLIC, CHERRY TOMATO, PARMESAN, EVOO, WILD ROCKET	23

MOZZARELLA BASE

PESTO & STREAKY BACON MOZZARELLA, CHERRY TOMATO, WILD ROCKET	23
ZUCCHINI & ASIAGO MOZZARELLA, CHERRY TOMATO, KALAMATA OLIVE, BASIL (V)	23
TRUFFLE & SMOKED SPECK MOZZARELLA, PORTOBELLO MUSHROOM, TRUFFLE PASTE, SAGE	25
CONFIT SNAPPER MOZZARELLA, ROAST POTATO, OLIVE, RED ONION, LEMON EVOO, CHIVES	24
PANCETTA & PUMPKIN PUREE MOZZARELLA, CARAMELIZED ONION, PARMESAN, PARSLEY	24
DUCK & MUSHROOM MOZZARELLA, TRUFFLE PASTE, PROVOLONE, WILD ROCKET	24
FOUR CHEESE MOZZARELLA, PROVOLONE, GORGONZOLA DOLCE, PARMESAN, PISTACHIO, HONEY	25

MAIN PLATES (+ YOUR CHOICE OF ACCOMPANIMENT★)

CIDER BRAISED & CHARRED PORK BELLY CONFIT BABY ONION, PORK & CIDER JUS (GF DF)	28
THYME & PARMESAN CRUMBED CHICKEN BREAST, GRILLED LEMON, CHICKEN JUS	27
12 - HOUR WET ROAST BEEF BRISKET PEPPERONATA, ROMESCO (GF DF)	28
GOLD BAND SNAPPER PICKLED FENNEL, LEMON & SAGE BEURRE NOISSETTE (GF)	28
SLOW ROASTED LAMB SHOULDER CONFIT TOMATO, SALSA VERDE (GF DF)	31

CHAR GRILLED BEEF

ALL BEEF ACCOMPANIED WITH: BEEF JUS, DIJON, LEMON WEDGE & REMOULADE

PETIT TENDER 250G - 100-DAY GRAIN FED DIAMANTINA PLATINUM	29
RUMP EYE 250G/500G - 100-DAY GRAIN FED DIAMANTINA PLATINUM	29 45
HANGER 250G - 150-DAY GRAIN FED DIAMANTINA ANGUS	32

★ CHOOSE YOUR ACCOMPANIMENT

ROASTED BUTTERNUT PUMPKIN PARMESAN, PEPITAS, WILD ROCKET, BALSAMIC & EVOO (GF)	
ROCKET & PECORINO SALAD SHAVED PEAR, HOUSE VINAIGRETTE (GF)	
BUTTERED POTATO MASH GRILLED ONION (GF)	
ROAST BROCCOLI & PANCETTA CREAMED ALMOND, SHERRY VINAIGRETTE	
FRIES F51 SEASONING, AIOLI, LOCAL FARM LEAVES (DF)	