

MENU

SHARE PLATES

GARLIC CHEESE BREAD (V)	\$9
AGLIO PIZZA	\$14
PESTO GARLIC PIZZA BREAD	\$16
ANTIPASTO BOARD	\$19
Prosciutto Grissini, dips, olives, hot salami	
BRUSCHETTA (V)	\$12
Tomato, red onion, feta, basil, balsamic glaze	
CRISPY ZUCCHINI FLOWERS (3) (V)	\$18
Three cheese filling, romesco, almond	
DUSTED SQUID (DF, GF)	\$17
Smoked paprika aioli, lemon	
PUMPKIN, SAGE AND BOCCONCINI ARANCINI (5) (V)	\$16
Aioli, sticky balsamic, parmesan	
PAN ROASTED MOOLOOLABA KING PRAWNS (3) (GF)	\$21
Garlic aioli, rocket, lemon	
CHARRED ANGUS RIVERINA SIRLOIN	\$25
Salsa verde, lemon	

PASTAS

SQUID INK PASTA (DFA)	\$34
King prawn, garlic, lemon, rocket, parsley, chilli, parmesan, olive oil	
ORECCHIETTE	\$26
Slow cooked lamb ragout, mushroom, spinach, braising sauce, napoli, parmesan	
HOUSE-MADE GNOCCHI	\$25
Mixed mushroom, thyme, garlic, spinach, goats cheese, parmesan	
PENNE VERDE (V)	\$24
Peas, spinach, zucchini, pesto cream sauce, parmesan	
*GF PASTA AVAILABLE	+ \$2

DESSERTS

CRÈME BRÛLÉE (GF)	\$12
Mango gelato, almond crumb	
MERINGUE (GF)	\$12
Chantilly cream, mixed berry compote, passionfruit coulis	
ESPRESSO PANNA COTTA	\$12
Vanilla bean ice cream, almond biscotti	

V / Vegetarian VG / Vegan GF / Gluten Free GFA / Gluten Free Available DF / Dairy Free DFA / Dairy Free Available VGO / Vegan Optional

FOOD ALLERGIES / All care is taken when preparing your meal. If you have any food allergy, please inform our staff at the time of ordering. It must be noted that we operate a commercial kitchen that handles nuts, seafood, shellfish, seeds, flours, eggs and dairy products. We endeavour to accommodate all our customers' requests where possible.

Processing fees apply.

PIZZA

AGLIO	\$14
Our pizza dough, confit garlic, cheese	
MARGHERITA	\$21
Tomato sugo, fior di latte, basil, italian parmesan	
DIAVOLA	\$24
Spicy pepperoni, tomato sugo, fior di latte, parmesan, italian herbs	
TROPICALE	\$24
Smoked ham, grilled pineapple, tomato sugo, fior di latte, parmesan	
GAMBERI	\$28
Spiced prawns, confit garlic, fior di latte, rocket, zucchini, chilli oil, parsley	
MEATLOVERS	\$27
Sugo, fior di latte, ham, pepperoni, bacon, pork sausage, bbq sauce	
AMERICANO	\$26
Tomato sugo, fior di latte, chargrilled bacon, pepperoni, mushroom	
FUNGHI (V)	\$25
Forest mushroom, pesto, goats cheese, fior di latte, zucchini, sticky onion, chilli	
VERDURE	\$25
Fior di latte, mushroom, zucchini, capsicum, red onion, italian herbs, parmesan	
CAPRICCIOSA	\$26
Sugo, fior di latte, ham, mushroom, artichokes, olives, italian herbs, parmesan	
*ADD ANCHOVIES	+ \$2
*GF BASES AVAILABLE	+ \$6

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