

PANE

GARLIC & HERB FOCACCIA

\$15

Fresh rosemary & confit garlic focaccia w
EVOO & aged balsamic

BRUSCHETTA AL POMODORO

\$16

Diced tomato, red onion, balsamic glaze,
feta, sourdough

GARLIC CHEESY PIZZA

\$19

hand stretched pizza base with confit
garlic, fior di latte, parsley

ANTIPASTI

ARANCINI

\$16

zucchini, mozzarella, gorgonzola,
parmesan served with garlic aioli

CALAMARI FRITTI

\$20

flash fried squid w garlic aioli served on
rocket

CRUMBED OLIVES

\$15

stuffed with feta, ricotta & lemon, served
with chipotle mayo

MARINATED OLIVES

\$12

w grissini

BURRATA

\$18

fresh whole burrata, warm bread, EVOO,
balsamic, parsley

PASTA

all of our pasta is made fresh and delivered daily - gluten free & vegan pasta or gnocchi +\$4

Ravioli Di Zucca	\$29	Pappardelle ai Funghi	\$31	Gnocchi Moreton Bay Bug	\$38
pumpkin, spinach, burnt butter, sage, parmesan		mushrooms, white wine, garlic, cream, parmesan		ricotta gnocchi, bugs, napoli, cream, garlic, chilli, lemon juice, tomatoes	
Rigatoni Granchio	\$36	Pappardelle al Ragu di Agnello	\$36	Gnocchi Gorgonzola	\$32
blue Swimmer crab, cherry tomato, white wine, napoli, bisque, garlic, chilli, parsley, gremolata, pangrattato		16hr slow cooked red wine lamb ragu, parmesan		ricotta gnocchi, blue cheese, cream, parmesan, wine, walnuts	
Spaghetti Puttanesca	\$29	Spaghetti Bolognese	\$30	Gnocchi Pesto	\$30
cherry tomato, anchovies, capers, kalamata, chilli, white wine, parsley, garlic, olive oil, napoli, parmesan		slow braised pork and beef ragu, napoli sauce, parmesan, red wine		ricotta gnocchi, basil, garlic, parmesan, pine nuts	
Rigatoni Napoli	\$27	Spaghetti Gamberi	\$36	Rich Beef Lasagne	\$32
cherry tomato, basil, garlic, parmesan		prawns, white wine, garlic, chilli, EVOO, cherry tomato, parsley, bisque, napoli sauce, pangrattato, gremolata		mesclun salad, parmesan	
Spaghetti Aglio e Olio	\$26	Pappardelle Marinara	\$39	Risotto Funghi	\$29
garlic, chilli, EVOO, parsley		mussels, prawns, barramundi, crab, white wine, bisque, chilli napoli sauce		swiss button mushroom, porcini mushroom, onion, garlic, parmesan, parsley	
Spaghetti Carbonara	\$30				
pancetta, alfredo, parmesan					

PIZZA

Our pizzas are made fresh to order with hand stretched bases - Gluten free option +\$5

Margherita

bocconcini, mozzarella, basil, EVOO on tomato base

\$25

Prosciutto Crudo E Rucola

mozzarella, bocconcini, prosciutto, rocket, parmesan on tomato base

\$32

La Carne

mozzarella, pepperoni, prosciutto, ham, chorizo, truffle salami on tomato base

\$32

Diavola

mozzarella, chilli, spicy salami, pepperoni on tomato base

\$31

Capricciosa

mozzarella, ham, mushrooms, olives, artichokes, anchovies, parsley on tomato base

\$32

Gamberino

mozzarella, prawns, chilli, zucchini, cherry tomatoes, lemon, gremolata on garlic base

\$34

Funghi

mozzarella, mushrooms, truffle oil on garlic base

\$31

SECONDI

Scallopini Funghi

\$38

veal medallions, mushrooms cream sauce, wine, mashed potato

Parmigiana

\$30

crumbed chicken topped with napoli sauce, ham, fior di latte served with fries & mesclun salad

CONTORNI

Insalata di Rucola

\$16

pear, parmesan, fresh rockets, walnuts

Insalata Caprese

\$22

vine ripened tomato, heirloom cherry tomato, bocconcini, olive oil, balsamic glaze, basil

Seasonal Vegetables

\$17

steamed fresh vegetables finished with EVOO

Patate Fritte

\$12

shoestring fries with aioli, ketchup

BAMBINI

for children under 12 years old

Choice of:

\$17

Rigatoni Napoli, Spaghetti Bolognese, Carbonara, Cheesy Pizza, or Chicken Schnitzel

DOLCE

Tiramisu \$16

**boozy espresso soaked biscuits,
mascarpone, chocolate**

Cannoli

pistachio, chocolate, sicilian orange served
with Italian pistachio gelato

\$17

Affogato

vanilla bean gelato, with espresso

\$12

Gelato & Sorbet

\$6 (1 scoop) \$10 (2 scoop)

Vanilla Bean, Wild Boysenberry, Roasted
Macadamia & White Chocolate, Dark
Chocolate sorbet, Amalfi Lemon sorbet

COCKTAILS

Classic Negroni

Four pillars Rare Dry Gin, Marionette Bitter
Curacao, Oscar 697 Four Pillars Rare Dry
Gin, Marionette Bitter Curacao, Oscar 697
Rosso Vermouth

Apple Pie Old Fashioned

Melbourne Moonshine, Gospel Solera,
Maple Syrup, Bitters, Cinnamon

Southbank Sour

Four Pillars Rare Dry Gin, Rhubi Liquer,
Lime

Tuscan Sunset

Amaro Montenegro, Oscar 697 Vermouth
Bianco, Grapefruit, Raspberry

Midori Splice

Midori, Coconut Rum, Pineapple Juice,
Heavy Cream

Pina Colada

Black Cockatoo Coconut Rum, Big
Pineapple Liqueur, Coconut Cream

Fruit Tingle

Aether Vodka, Blue Curacao, Lemonade,
Raspberry, Sour Strap

Espresso Martini

Eros Vodka, Pegasus Espresso Liqueur,
Cold Press Coffee

Cappucino Martini

Aether Vodka, Kahlua, Baileys, Vanilla
Syrup, First Batch Coffee

Lemon Tart

Aether Vodka, Lemonel Limoncello, Vanilla
Galliano, Vanilla Syrup, Fresh Lemon

Spaghetti Sunrise

Aether Vodka, Orange, Pineapple,
Cranberry, Strawberry Pulp Drizzle

Sparkling

NV Madfish Prosecco

Pemberton, WA

NV Josef Chromy Sparkling Rose

Tasmania, AUS

NV Villa Sandi 'il Fresco' Prosecco

Veneto, Ity

NV Piper-Heidsieck Cuvee Brut

Champagne, Fr

White

2021 Tamellini Soave

Veneto, Ity

2021 Wildflower Pinot Grigio

Western Australia, AUS

2021 Santi Pinot Grigio

Veneto, IT

2021 Seppeltsfield Vermentino

Barossa Valley, SA

2022 Wicks Estate Sauvignon Blanc

Adelaide Hills, SA

2022 Oakridge 'Over the Shoulder' Chardonnay

Yarra Valley, VIC

2020 A Mano Fiano Blend

Puglia, Ity

2020 Astrolabe Pinot Gris

Marlborough, NZ

2021 Tin Cottage Sauvignon Blanc

Marlborough, NZ

2022 Vickery Riesling

Eden Valley, SA

2021 Tyrrell's 'Hunter Valley' Chardonnay

Hunter Valley, NSW

2022 Soumah Chardonnay

Yarra Valley, VIC

Rose

2022 Bouchard Aine & Fils 'Collection' Rose

Vins du Pay, France

2021 La Tonnelle Rose

Provence, Fr

2021 Villa Aix Rose

Cotes du Provence, Fr

Red

2021 Wilhelm Scream Sangiovese

Granite Belt, QLD

2021 Pocketwatch Pinot Noir

Victoria, AUS

2022 Soumah Pinot Noir

Yarra Valley, VIC

2021 Umani Ronchi 'Podere' Montepulciano

Abruzzo, IT

2019 Rocky Gully Cabernets

Frankland River, WA

2020 Glaetzer 'Bishop' Shiraz

Barossa Valley, SA

2022 Fratelli Nistri Chianti

Tuscany, IT

2020 Heartland 'Spice Trader' Shiraz

Langhorne Creek, SA L

2020 Marcarini 'Lasarin' Nebbiolo

Piedmont, IT

2022 d'Arenberg 'The Danger Mouse' Nero d'Avola

McLaren Vale, SA

2022 First Drop 'Mother's Milk' Shiraz

McLaren Vale,

2018 Bricco Giubellini Barolo

Piedmont, IT

2022 Mount Trio Pinot Noir

Great Southern, WA

Fortified/ Sweet

2022 La Gioiosa Moscato

Veneto, IT

Seppeltsfield Para Grand

Tawny Port

Beer

Peroni Nastro Azzurro Draught

Peroni Nastro 3.5%

Balter XPA

Hill's Apple Cider

Peroni Nastro 0%

Heaps Normal XPA 0%

Stones Hailstone 4% Alcoholic Ginger Beer

Corona

Yoyogi Black Lager