



*"Cooks make meals,
Chefs design new dishes,
But I serve emotions, freely."*

Fabio Durpetti

SALUMERIA

*Traditional Italian cured meats, produced by a local artisanal company, 100% natural.
Sliced the old-fashioned way - with a manual slicer.
Served with freshly baked breads and house pickles.*

	80g	150g
"PRINCI" MORTADELLA WITH PISTACCHIO	14	24
"QUATTRO STELLE" CAPACOLLO	14	24
"QUATTRO STELLE" SALAME AL TARTUFO	16	26
"LEVONI" PROSCIUTTO SAN DANIELE 24 MONTH CURED	19	34
"QUATTRO STELLE" 12 MONTH DRY-AGED MB 9+ WAGYU BRESAOLA	22	37

ANTIPASTI

OSTRICHE CON CAVIALE (GF)	8 EA
East 33 Sydney Rock Oysters, black caviar, chives, apple	
OLIVE ALL'ASCOLANA	28
Pork, beef & turkey stuffed Tenera Ascolana olives, lime mayonnaise	
BURRATA E CAPONATA (V, GFO)	30
"La Stella latticini" burrata cheese, Sicilian caponata, Melba toast, almonds	
FRITTURA MISTA DI MARE (GFO)	32
Lightly fried calamari, WA banana prawns, zucchini, carrots, XII mayo	
"QUATTRO STELLE" MB 9+ BRESAOLA DI WAGYU (GF)	32
Rocket pesto, crumbled walnuts, parmigiano chips & mousse, lemon EVOO	

PRIMI PIATTI

All pasta, gnocchi & sauces are made in house using the finest local & traditional ingredients.

SEDANI AI DODICI POMODORI (V, VEO)	32
Fresh local & premium imported twelve variety tomato sugo, parmigiano, basil	
GNOCCHI ALLA RAPA ROSSA (VO, GFO)	36
Beetroot gnocchi, gorgonzola, sage, dried pears, crispy guanciale	
RISOTTO ALLA ZUCCA (V, GF)	36
Butternut pumpkin, Italian Taleggio cheese, Taggiasca olive dust, parmigiano chips	
SPAGHETTI AL NERO	42
Homemade squid ink spaghetti, WA king prawns, lobster bisque, yellow cherry tomatoes, chorizo powder	
PAPPARDELLE AL RAGU DI CERVO	40
Egg pappardelle, 12 hour venison ragù, Pecorino Toscano, dried blueberry	

GF - GLUTEN FRIENDLY, V - VEGETARIAN, VE - VEGAN, O - OPTION

Please note a 1.9% surcharge applies to all credit card transactions.
A 10% surcharge applies on Sundays, 15% on Public Holidays

SECONDI PIATTI

LA PARMIGIANA VEGANA (VE)		38
Vegan eggplant parmigiana, San Marzano sugo, vegan mozzarella, vegan parmigiano		
PORCHETTA DI ARICCIA (GF)		46
Roman style crispy skin Berkshire pork, creamy mash potato, celeriac remoulade		
GALLETTO ALLA DIAVOLA (GF)		48
6 week old grade A spatchcock, new baby potatoes, broccolini, spicy mustard sauce		
FILETTO DI ORATA ALL'ACQUA PAZZA (GFO)		49
Poached snapper fillet, black olives, cherry tomato & herb fish broth, charred bread		
TAGLIATA DI MANZO AI PORCINI E TARTUFO (GF)		56
300g Black Angus sirloin beef 40 days dry-aged, porcini mushrooms, black truffle, fries		

CONTORINI - SIDES DA CONDIVIDERE - SHARED

<i>Italian cuisine is more than just food, it's a celebration of community, tradition & connection. For centuries, Italians have gathered around the table to share meals 'alla famiglia'. Today, this tradition inspires our menu. We invite you to explore the Italian way of dining, seasonal, simple & always best when shared.</i>			
GAMBERONI AL FORNO A LEGNA (GF)			14 EA
Wood-fired WA king prawns, chilli, salmoriglio			
ROTOLO DI SALSICCIA AL FORNO AL METRO (GF)	1/2M	38	
Wood-fired Italian sausage, rosemary, garlic, chilli, green olive	1M	72	
	2M	136	
	3M	180	
SPALLA DI AGNELLO (GF)		96	
24 hour slow-cooked Cowara lamb shoulder, broccolini, confit truss tomato, creamy mash potato			
FIorentina DA 1KG (GF)		198	
1kg Tuscan-style Jack's Creek, 120 day grass fed, 40 days dry-aged T-bone steak, rocket & parmigiano salad, rosemary roast potatoes, red wine jus			
PATATINE FRITTE (V,GF)		12	
Fries, XII mayo			
INSALATA DI RUCOLA E GORGONZOLA (V, GF)		16	
Wild rocket, gorgonzola, pears, walnuts, balsamic, EVOO			
PURE' DI PATATE (V, GF)		16	
Creamy truffled mash potato			
BROCCOLI GRIGLIATI (V, GF)		16	
Grilled broccolini, almonds, pecorino, lemon dressing			

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COCKTAILS

II.



APERITIVO

III.

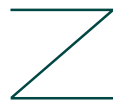


BIRRA

III.

WINE BY THE GLASS

VI.



PREMIUM WINE BY THE GLASS

VIII.

SPARKLING & CHAMPAGNE

IX.



WHITE WINE

X.

RED WINE

XII.



SPIRITS

XV.

DIGESTIF

XVII.



NON ALCOHOLIC

XVII.



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SIGNATURE COCKTAILS

GRAPPOLO DE UVA

Moscato Grappa, Pavan, lime & sugar on crushed ice



23

VESPRO ROSA

Mezcal, Orange Curacao and lime, shaken with a hot honey syrup and topped with grapefruit soda



23

AMARETTINI

House made vanilla sponge infused Bourbon, Amaretto & brown sugar syrup



21

IL VERDETTO

Yuzu Gin, Dolin Chamois, Blackberry Liqueur with lime & cherry syrup



22

LA MICHELINA

Pink Grapefruit Gin, Italicus Bergamotto, wild cherry sweet wine with lemon and sugar syrup



22

TRAMONTO AL LIMONE

Limoncello, Absolut Vanilla, Campari with lemon & vanilla syrup



21

CLASSICS

MARTINI A LA DODICI

Olive Leaf Gin, Dry Vermouth with a splash of Sauvignon Blanc, drops of herb oil & lots of olives



23

BIANCO NEGRONI A LA DODICI

Yuzu Gin, Citrus Aperitif Blend and Dry Vermouth, served with rosemary & fresh lemon



22

DARK & STORMY A LA DODICI

Dark Spiced Rum, Montenegro, Amaro Averna & lime, topped with San Pellegrino Chinotto



23

DESSERT

TIRAMISU MARTINI

Absolut Vanilla, Brandy, Coffee Liqueur & a few dashes of Choc Bitters, shaken with mascarpone



20

BANANAE BISCOTTINI

Plantation Dark Rum, Banana Liqueur, Hazelnut Liqueur & Orgeat



22

Classics available upon request; ask your waitstaff for bespoke or off menu cocktails

MOCKTAILS

LYRE'S AMARETTO SOUR

Non-Alcoholic Amaretto with lemon, lime & sugar



13

FAUXGRONI SBAGLIATO

Non-Alcoholic Orange Aperitif, 0% Prosecco & Chinotto



14

ROSA ROSA

Cranberry & lime juice, with rose syrup & topped with lemonade



13

APERITIF

APEROL

10

CAMPARI

10

WALCHER BIO LIMONCELLO

10

ITALICUS BERGAMOTTO

13

DOLIN VERMOUTH DRY

10

CARPANO ANTICA FORMULA

10

FOUR PILLARS SHIRAZ GIN

13

ON TAP

KIRIN ICHIBAN

11

STONE & WOOD PACIFIC ALE

12

BIRRA MORETTI IMPORT LAGER

12

BOTTLED

KOSCIUSKO PALE ALE

10

SYDNEY BREWERY MID STRENGTH ALE

10

SYDNEY BREWERY AGAVE/GINGER CIDER

13

REGIONI VINICOLE D'ITALIA



WINE BY THE GLASS

SPARKLING

NV AMANTI PROSECCO "EXTRA DRY" Veneto, ITA	15
NV 42 DEGREES SOUTH PREMIER CUVÉE Coal River, TAS	19
NV ANTINORI LA MARCHESE CUVÉE ROYALE BRUT FRANCIACORTA DOCG Lombardy, ITA	29
NV LOIS ROEDERER CUVÉE BRUT CHAMPAGNE Reims, FRA	45

WHITE

2025 HENSCHKE "PEGGY'S HILL" RIESLING Eden Valley, SA	16
2024 LE PEZZE PINOT GRIGIO Veneto, ITA	14
2024 NAUTILIS ESTATE SAUVIGNON BLANC Marlborough, NZ	15
2023 LA GUARDIENSE FIANO SANNIO Campania, ITA	14
2023 USHER TINKLER "DEATH BY SEMILLON" Hunter Valley, NSW	15
2024 VASSE FELIX "FILLIUS" CHARDONNAY Margaret River, WA	16

ROSÉ

2023 SIBILANA ROCENO ROSATO IGP Sicilia, ITA	14
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WINE BY THE GLASS

RED

2024 SWINGING BRIDGE "MAW" PINOT NOIR Orange, NSW	17
2021 PALA CENTOSERE CANNONAU DI SARDEGNA DOC Sardegna, ITA	17
2022 DE VASARI CHIANTI ARENTINO DOCG Toscana, ITA	15
2023 TIN SHED "MELTING POT" SHIRAZ Barossa Valley, SA	16
2023 UNICO ZELO "FRESH AF" NERO D'AVOLA/ZIBIBBO Adelaide Hills, SA	14
2024 FOREST HILL Highbury Fields CABERNET SAUVIGNON Mt Barker, WA	14

DESSERT/FORTIFIED

2024 ALASIA MOSCATO D'ASTI DOCG Asti, ITA	15
2017 CANTINE DI DOLIANOVA DOC MOSCATO Sardegna, ITA	21
2022 VASSE FELIX CANE CUT SEMILLON Margaret River, WA	15
YALUMBA ANTIQUE TAWNY Barossa Valley, SA	16
CHAMBERS ROSEWOOD GRAND MUSCAT Rutherglen, VIC	29
VALDESPINO PEDRO XIMENEZ YELLOW LABEL (SOLERA 7YR) Jerez, ESP	13

PREMIUM GLASS VIA CORAVIN 150ml

WHITE	2025 GROSSET "POLISH HILL" RIESLING Clare Valley, SA	40
	2019 TENUTE LUNELLI CHARDONNAY TRENTINO DOC VILLA MORGON Alto Adige, ITA	32
	2024 LUNARIA ORSOGNA 'CIVITAS' PECORINO TERRE DI CHIETI IGT Abruzzo, ITA	21
	2023 STELLA & MOSCA MONTEORO GALLURA DOCG VERMENTINO Sardegna, ITA	23
RED	2023 TENUTA MAZZOLINO TERRAZZE PAVIA IGT PINOT NERO Veneto, ITA	22
	2023 ISOLE DE OLENA CHIANTI CLASSICO DOCG Tuscany, ITA	32
	2022 MONTESSU ISOLA DEI NURAGHI IGT CARIGNANO BLEND Sardegna, ITA	23
	2023 PRUNOTTO BARBARESCO CLASSICO DOCG Piedmont, ITA	49

WINE BY THE BOTTLE

SPARKLING	NV AMANTI PROSECCO "EXTRA DRY" Veneto, ITA	74
	NV 42 DEGREES SOUTH PREMIER CUVÉE Coal River, TAS	92
	NV ANTINORI LA MARCHESE CUVÉE ROYALE BRUT FRANCIACORTA DOCG Lombardia, ITA	141
CHAMPAGNE	NV LOUIS BOUILLOT PERLE D'AURORE ROSÉ DE PRESSE Burgandy, FRA	105
	NV BOLLINGER SPECIAL CUVÉE Champagne, FRA	215
	2015 BOLLINGER GRAND ANNEE SPÉCIAL CUVÉE Champagne, FRA	510
	NV LOUIS ROEDERER BRUT CUVÉE CHAMPAGNE Champagne, FRA	195
	2017 LOUIS ROEDERER BLANC DE BLANC Champagne, FRA	310
	2015 CUVÉE POL ROGER SIR WINSTON CHURCHILL CHAMPAGNE Champagne, FRA	810

LIGHT & CRISP WHITES		
AUS/WORLD	2025 HENSCHKE “PEGGY’S HILL” RIESLING Eden Valley, SA	78
	2025 GROSSET “POLISH HILL” RIESLING Clare Valley, SA	140
	2024 KOOYONG BEURROT PINOT GRIS Mornington Peninsula, VIC	98
	2024 NAUTILIS ESTATE SAUVIGNON BLANC Marlborough, NZ	78
ITALY	2024 LE PEZZE PINOT GRIGIO Veneto, ITA	72
MEDIUM & ROUNDED WHITES		
AUS/WORLD	2023 HUGEL PINOT GRIS CLASSIC Alsace, FRA	112
	2024 CHRISTIAN SALMON SANCERRE BLANC Loire Valley, FRA	145
	2025 PICARDY SAUVIGNON BLANC SEMILLON Pemberton, WA	88
	2023 USHER TINKLER “DEATH BY SEMILLON” Hunter Vally, NSW	74
ITALY	2023 LA GUARDIENSE FIANO SANNIO Campania, ITA	76
	2024 LUNARIA ORSOGNA ‘CIVITAS’ PECORINO TERRE DI CHIETI IGT Abruzzo, ITA	98
	2022 LA COLOMBERA II MONTINO COLLI TORTONESI DOC TIMORASSO Piedmonte, ITA	195
	2022 MONTESECONDO BIANCO TOSCANA IGT Toscana, ITA	96
X.	2024 SARTORI SOAVE DOC CLASSICO Verona, ITA	104

FULL & BOLD WHITES		
AUS/WORLD	2024 VASSE FELIX “FILLIUS” CHARDONNAY Margaret River, WA	77
	2024 MCHENRY HOHNEN ROCKY ROAD CHARDONNAY Margaret River, WA	95
	2023 HEGGIES VINEYARD ESTATE CHARDONNAY Eden Valley, SA	110
	2022 DOMAINE WILLIAM FAVRE PREMIER CRU MONTÉE DE TONNERRE Chablis, FRA	310
ITALY	2023 LEVANTINE HILL “LEVANT” CHARDONNAY Yarra Valley, VIC	89
	2019 TENUTE LUNELLI CHARDONNAY TRENTINO DOC VILLA MORGON Aldo Adige, ITA	145
	2022 LIS NERIS CHARDONNAY IGT Friuli, ITA	126
	2023 FATTORIA SAN LORENZO GINO BIANCO MARCHE IGT VERDICCHIO Marche, ITA	87
	2023 VALDIBELLA ARIDDU SICILIA DOC GRILLO Sicilia, ITA	86
	2023 SELLA E MOSCA MONTEORO GALLURA DOCG VERMENTINO Sardenia, ITA	90
<i>Vintages may vary from the menu subject to availability</i>		
XI.		

ROSÉ

2023 SIBILANA ROCENO ROSATO IGP Sicilia, ITA	68
2024 AIX ROSE Provance, FRA	98
2023 AIX ROSE 1.5L Provance, FRA	167

LIGHT & VIBRANT REDS

2024 SWINGING BRIDGE “MAW” PINOT NOIR Orange, NSW	88
2024 NANNY GOAT PINOT NOIR Central Ortago, NZ	130
2023 DALRYMPLE ESTATE PINOT NOIR Pipers River, TAS	115
2020 CHATEAU DE CHAMIREY MERCUREY 1ER CRU EN SAZENAY Burgandy, FRA	230
2023 TENUTA MAZZOLINO TERRAZZE PAVIA IGT PINOT NERO Lombardy, ITA	98
2023 CHIONETTI LANGHE NEBBIOLO LA CHIUSA Piedmonte, ITA	112
2024 SARTORI VALPOLICELLA RIPASSO DOC Verona, ITA	95

MEDIUM & LUSH REDS

2024 TIN SHED “MELTING POT” SHIRAZ Barossa Valley, SA	78
2022 O’LEARY WALKER SHIRAZ Clare Valley, SA	88
2022 YANGARRA ‘KING’S WOOD’ SHIRAZ McLaren Vale, SA	128
2022 SHAW & SMITH “BALHANNAH VINEYARD” SHIRAZ Barossa Valley, SA	220
2021 E. GUIGAL CROZES HERMITAGE SYRAH Rhone Valley, FRA	145
2023 UNICO ZELO “FRESH AF” NERO D’AVOLA/ZIBIBBO Adelaide Hills, SA	77
2019 CASTAGNA “UN SEGROGATO” SANGIOVESE/SYRAH Beechworth, VIC	145
2021 PALA CENTOSERE CANNONAU DI SARDENIA DOC Sardenia, ITA	83
2022 DE VASARI CHIANTI ARENTINO DOCG Toscana, ITA	74
2023 ISOLE DE OLENA CHIANTI CLASSICO DOCG Toscana, ITA	130
2019 ARGIANO BRUNELLO DI MONTALCINO Toscana, ITA	295
2022 MASSIMO RIVETTI FROI BARBERA D’ALBA SUPERIORE Piedmonte, ITA	102
2015 LUNARIA MONTEPULCIANO D’ABRUZZO RISERVA Abruzzo, ITA	103

FULL & ROBUST REDS			SPIRITS		
AUS/WORLD	2024 FOREST HILL Highbury Fields Cabernet Sauvignon Mt Barker, WA	72	VODKA	KETEL ONE VODKA	10
	2023 GROSSET "THE GAIA" Cabernet Blend Clare Valley, SA	210		GREY GOOSE VODKA	12
	2018 CHATEAU TEYSSIER ST ÉMILION CRU CLASSE Bordeaux, FRA	165		BELUGA VODKA	15
	2024 CULLEN Cabernet/Merlot Margaret River, WA	128	GIN	FOUR PILLARS RARE DRY GIN	11
	2022 SOUL GROWERS Cellar Dweller Cabernet Sauvignon Barossa Valley SA	118		FOUR PILLARS OLIVE LEAF GIN	13
ITALY	2022 MONTESSU ISOLA DEI NURAGHI IGT Carignano Blend Sardenia, ITA	98		FOUR PILLARS YUZU GIN	12
	2020 TENUTA DI BISERNO 'IL PINO DI BISERNO' Toscana, ITA	255		AVIATION GIN	14
	2021 ELOQUENZIA COPERTINO DOC Negroamaro Puglia, ITA	90		MALFY ROSA GIN	12
	2020 AGRICOLA ALLEGRINI Amarone DCG Veneto, ITA	352		TANQUERAY 10	15
	2020 VIETTI BAROLO Castiglione DCG Piedmonte, ITA	255	TEQUILA	BATANGA BLANCO	12
	2021 PRUNOTTO BARBARESCO Classico DCG Piedmonte, ITA	168		FORTALEZA REPOSADO	21
	2022 GIOIA DEL COLLE DOC Primitivo Puglia, ITA	99		FORTALEZA ANEJO	26
				LO SIETE MEZCAL	18
			RUM	DON JULIO 1942 EXTRA ANEJO	32
				KRAKEN RUM Dark Spiced Rum	12
				CAPTAIN MORGAN Gold Spiced Rum	10
				FLOR DE CANA 4YR White Rum	10
				PLANTATION Original Dark Rum	11
				RON ZACAPA Solera Dark Rum	20

WHISKEY

SPIRITS

FOUR ROSES BOURBON	10
JOHNNY WALKER BLACK LABEL	11
BEAR FACE CANADIAN WHISKEY	12
THE GOSPEL SOLERA RYE WHISKEY	12
GLENDALOUGH SINGLE BARREL IRISH WHISKEY	13
TALISKER 10	18
DALMORE 12 YEAR SCOTCH	23
DALMORE CIGAR MALT RESERVE SCOTCH	38
DALMORE 15 YEAR SCOTCH	35
DALMORE 18 YEAR SCOTCH	59
FUJI JAPANESE WHISKY SINGLE GRAIN WHISKEY	19
GEORGE DICKEL NO. 8 TENNESSEE WHISKEY	12
MCALLAN RARE CASK WHISKEY	55

COGNAC & GRAPPA

COURVOISIER VS	15
GRAND MARNIER ORANGE COGNAC	12
COURVOISIER VSOP	16
COURVOISIER XO	26
FRANCOLI GRAPPA MOSCATO	17
GRAPPA DI NERO BUONO BIO	26
NONINO ANTICA CUVÉE INVENCIATA	21

DIGESTIF

ST REMY SIGNATURE BRANDY	10
AMARO AVERNA	12
AMARO BRAULIO	10
VISNER DI PERGOLA MONTEPULCIANO/ WILD SOUR CHERRIES	14
AMARO MONTENEGRO	11
WALCHER AMARETTO	10
BROKEN BEAN COFFEE LIQUEUR	10
WALCHER NOISETTO	10

SOFT DRINKS

FIZZY

PEPSI, PEPSI MAX, LEMONADE, SOLO, DRY GINGER ALE, TONIC	5
SAN PELLEGRINO CHINOTTO	6
FEVERTREE GRAPEFRUIT SODA	6

JUICE

ORANGE, CRANBERRY, APPLE, PINEAPPLE	5
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NON-ALC

HEINEKEN 0% LAGER	7
ZERO HOUR PROSECCO	10

BREWED

ESPRESSO, PICCOLO, MACCHIATO	4
FLAT WHITE, LATTE, CAPPUCINO, HOT CHOCOLATE, MOCHA	5
DILMAH TEA RANGE Brilliant Breakfast, Early Grey, Italian Almond, Ceylon Young Hyson Green, Cyclon Green Tea with Lychee & Ginger, Pure Peppermint Leaves, Pure Chamomile Flowers	5

SALUTE



