

Entrees & Share plates

Bread & Oil, balsamic reduction, seasonal dip (VG) \$13

Sicilian olives, citrus and herbs marinade (VG, GF) \$9

Burrata, rocket, pesto genovese, cherry tomato, parsley salsa (V, GF) \$25

Slow braised beef cheek croquette, roast gravy jus, potato, truffle oil \$22

Impepata di cozze, fresh mussels, prawn bisque, San Marzano sugo, confit chilli, garlic, charred bread \$29

Peri Peri Porchetta, pork belly, honey reduction, pumpkin puree \$25

Margaret River beef carpaccio, rocket, numa dressing, parmesan, balsamic glaze (GF) \$26

Soup of the day, charred garlic crostini \$17

Arancini Pizzaiola, aioli, parmesan (4pcs, V) \$18

Polenta fries, mushroom gravy, pink pepper (V) \$13

Grazing Board, San Daniele prosciutto, pepper mortadella, calabrese salami, Italian speck, stracciatella, pecorino, olives, charred bread, olive and balsamic \$34

Pinse

Aglione E Olio (V, DF) \$14

Margherita San Marzano, mozzarella, basil (V) \$22

Numa San Daniele prosciutto, burrata, San Marzano sugo, mozzarella, balsamic glaze \$34

Vegetariana zucchini, sun-dried tomato, San Marzano sugo, mozzarella, fior di latte (V) \$29

Carne pulled lamb, Calabrese salami, pancetta, San Marzano sugo, mozzarella \$31

Diavola San Marzano sugo, fior di latte, hot salami, nduja, fresh chilli \$29

Tartufata truffle base cream, field & button mushroom, porcini dust, stracciatella \$33

Salsiccia & Funghi fior di latte, Italian sausage, mushroom, parmesan, black pepper \$33

Pasta & Mains

(Gluten free pasta available)

Rigatoni, 12hrs slow braised lamb shoulder, San Marzano sugo, jus, pecorino \$33

Orecchiette, roast broccoli cream, pork & fennel Italian sausage, gorgonzola sauce (V Option) \$37

Spaghettoni, blue swimmer crab, basil cherry tomato ragu, crunchy prawn, salsa verde, olives \$38

Gnocchi, field & button mushroom, porcini & truffle sauce, parmesan (V) \$35

Ravioli del Plin, handmade spinach & ricotta ravioli, pecorino pepper fondue, fior di latte, parmigiano, prosciutto crisp \$38

Spicy sous-vide chicken maryland, parmesan wedges, nduja capsicum sauce, pumpkin sage puree \$37

Fish of the day, WA line caught, creamy bisque, charred asparagus, confit tomato, crunchy greens MP

Half roast Cauliflower, Numa signature spices, salsa verde, chickpea puree, gremolata, roast nuts (VG) \$32

Brasato, poached grass feed beef cheek in Barolo wine, parmesan mash, roasting jus, snowpeas \$43

Impepata di cozze, fresh mussels, prawn bisque, San Marzano sugo, confit chilli, garlic, charred bread \$41

Sides

Potato wedges, aioli (GF Option) \$13

Italian salad, (VG, GF) \$15

Mixed leaves salad (VG, GF) \$13

Ask us about our chef's specials...

VG – Vegan, V– Vegetarian, DF – Dairy Free, GF– Gluten Free
Please inform the waitstaff of any dietary requirements you may have
Surcharges apply up to 1.8% depending on your payment method



NUMA
• Italian •



White Wine

	Glass	Bottle
Vedova Art Prosecco DOC, Veneto Italy	12	56
Howard Sparkling Pinot Chardonnay, Adelaide Hills SA	-	61
Poggio Dei Pincipi Pinot Grigio DOC, Veneto Italy (VF)	13	57
Santi Pinot Grigio Valdadige, Italy (VF)	13	59
Coroncino Il Bacco Verdicchio Superiore DOC, Marche Italy	15	72
Edwards Semillon Sauvignon Blanc, Margert River WA (VF)	12	56
Folklore Sauvignon Blanc Semillon WA	11	47
Ara Single Estate Sauvignon Blanc Marlborough NZ	12	56
Robert Oatley SS Sauvignon Blanc, Margaret River WA	-	62
Lange Estate 'Providence Road Chardonnay' Frankland River WA	-	55
Pedestal Chardonnay, Margaret River WA	14	63
Castelli Chardonnay, Great Southern WA	12	55

Red Wine

Abbotts & Delaunay Rose, France	13	59
Mystic Park Rose, Barossa Valley SA	12	55
Vicoletto Nero D'Avola, Sicily Italy	13	59
Zaccagnini Montepulciano D'Abruzzo DOC, Abruzzo Italy	-	82
Josef Chromy Pepik Pinot Noir, Tasmania	15	69
Barbaresco Riserva DOCG, Piemonte Italy	-	151
Masseria Borgo Dei Trulli Primitivo, Puglia Italy	13	59
Castelli Silver Series Cabernet Merlot, Great Southern WA	12	55
Rymill Yearling Cabernet Sauvignon, Coonawarra SA	12	51
Broccardo Barbera D'Alba DOC, Piemonte Italy	-	68
Four in Hands Shiraz, Barossa Valley SA	13	62
Robert Oatley Finisterre Cabernet Sauvignon, Margaret River WA	-	85
Hentley Farm "The Beauty" Shiraz, Barossa Valley SA	-	127
Dogliotti Nebbiolo Superiore DOC Sfacciato, Piemonte Italy	-	87
Austin's Pinot Noir, Moorabool Valley VIC	-	91

Beers

Baladin Nazionale (6.5%)	15
Baladin IPPA (5.5%)	15
Stone & Wood Pacific ale (4.4%)	12
Little Creatures Rogers (3.8%)	10
Peroni Leggera (3.5%)	10
Eagle Bay Kolsch (4.7%)	11
Little Creatures Pale Ale	12
Orchard Thieves Apple Cider (4.5%)	11
<u>On tap</u> : Peroni or 4 Pines	13



Cocktails

Amaro Spritz	15
Amaro Lazzaroni, blood orange cordial, tonic water, grapefruit	
Spritz	15
aperol or campari, prosecco, soda, orange	
Hendrick's Gin	16
fever tree tonic, cucumber, juniper berries	
Bombay Gin	14
fever tree tonic, lime, juniper berries	
I-Candy	23
vodka, lemon juice, cranberry juice, ginger beer, gummy bears, fairy floss	
Strawberry Bliss	20
vodka, strawberry coulis, lime juice, prosecco	
Porn Star Martini	24
vanilla vodka, passoa, passion fruit coulis, lime juice, simple syrup, prosecco	
Mocha Martini	23
vodka, coffee, chocolate liquor, coffee liquor, marshmallows	
Manhattan	17
bourbon, sweet vermouth, bitters	
Negroni	20
gin, sweet vermouth, campari, orange	
Whiskey Sour	18
bourbon, lemon juice, simple syrup, egg white	
Amaretto Sour	18
amaretto, lemon juice, egg white	
Daiquiri	20
white rum, lime juice, simple syrup	
Cosmopolitan	19
vodka, cointreau, cranberry juice, lime juice	
French Martini	20
vodka, chambord, pineapple juice	
Espresso Martini	20
vodka, espresso, coffee liqueur	

Spirits

Bombay Sapphire Gin	12
Hendricks Gin	14
Gin Mare	16
Malfy Gin Rosa	14
Captain Morgan Spiced Rum	12
Bacardi Superior White Rum	11
Diplomatico Reserva Exclusiva	18
Ratu Spiced Rum	13
Jack Daniels Old No.7	11
Johnnie Walker Black Label	11
Gentleman Jack Bourbon	12
Laphroaig 10 yr	17
Glenmorangie Nectar D'Or	18
Hennessey VSOP	17
House Vodka	11
Belvedere	14
Jose Cuervo Tequila	12
Amara Blood Orange Liquor	11
Amaro Lazzaroni	11
Amaro Averna	10
Caffo Vecchio Amaro	10
Frangelico	11
Kahlua	10
Baileys Whisky Cream	10
Limoncello	10
Sambuca	10
Sibona Grappa	11



Mocktails

Ruby Woo	12
strawberry coulis, lime juice, cranberry juice, soda	
Poolside	12
passionfruit coulis, pineapple juice, orange juice, tonic	
Ginger Lime	12
ginger beer, lime juice, simple syrup, soda	

Soft Drinks

Ginger beer	8
Ginger ale	8
Coke	5
Coke no sugar	5
Lemonade	5
Cranberry juice	5
Orange juice	5
Pineapple juice	5
Apple juice	5
Tonic Water	7
Soda Water	7
Sparkling Water	9

Coffee/Tea

Espresso	3.50
Flat White	5
Cappuccino	5
Cafe Latte	5
Long Black	5
Long Macchiato	5.20
Short Macchiato	4
Mocha	5
Hot Chocolate	5
English Breakfast	5
Early Grey	5
Green Tea	5
Chamomile	5
Peppermint	5



Dessert

(\$15)

Panna Cotta

Crema Catalana

Tiramisu

Vanilla or Strawberry Gelato

Affogato 18

(add Frangelico or Baileys 2)

Liquor/digestives

Amara Sicilian blood orange liquor 12

Amaro Lazzaroni 12

Amaro Averna 11

Frangelico 12

Kahlua 11

Baileys 11

Limoncello 11

Grappa di Barolo 12