

Snacks & Signature

Terrace Focaccia V, NF, GFO 8pp whipped ricotta, hot honey	
Mortadella Flatbread (2) VO, NFO 18 warm flatbread, mortadella, stracciatella, pistachio	
Polpette Piccanti (3) NF, DFO 22 beef & pork meatballs, amatriciana sauce, whipped ricotta, basil	
Australian Southern Calamari Fritti GF, DF, NF 25 paprika salt, lemon, giardiniera aioli	
Vannella Burrata V, GF, NFO 28 burnt pear, walnut, vincotto, thyme	

Pasta

Rigatoni alla Vodka al Forno NF 35 baked rigatoni vodka, chilli, basil, stracciatella, guanciale	
Pappardelle Lamb Ragu NF 37 slow-braised lamb ragu, pecorino, parsley gremolata	
Spaghetti Gamberi NF, DFO 39 Australian prawns, garlic, chilli, EVOO, cherry tomato, pangrattato	
Mum's Lasagna NF 35 bolognese, smoked ham, salami, mozzarella, peas, sugo	
Potato Gnocchi V, VGO, NFO 34 sage, hazelnut, brown butter, parmesan	

Pizza

Margherita V, NF 30 basil, stracciatella, EVOO	
Potato Pizza V, NF 34 potato, rosemary, taleggio, caramelised onion	
Mushroom NF 34 guanciale, mozzarella, mascarpone, rosemary, black pepper	
Calabrese NF 36 tomato, soppressata, nduja, hot honey, stracciatella	
Prosciutto e Rucola NF 35 prosciutto, mozzarella, wild rocket, grana padano	

Mains

Chicken Cotoletta NF, DFO 45 double chicken cotoletta, lemon, rocket, parmesan	
Australian Snapper Fillet GF, NF, DFO 49 tomato, white wine, garlic, capers, herbs	
Porchetta GF, NF, DF 39 braised cannellini bean, salsa verde, smoked fennel	
Nonna's Eggplant Parmigiana V, NF 33 peperonata, buffalo mozzarella, cherry tomato sugo	

Sides

Potato Fritti GF, NF, DFO, VGO 16 skin on fries, bagna cauda, rosemary	
Cos Lettuce V, NF, GFO, DFO 16 baby cos, pangrattato, parmesan, basil dressing	
Charred Broccolini VG, GF, NF 16 broccolini, chilli, garlic, lemon, EVOO	
Eggplant Agrodolce VG, GF, DF, NFO 18 roast eggplant, pine nuts, currants, basil	

Desserts

Warm Olive Oil Cake V 18 honey ricotta cream, citrus, almonds	
Chocolate Budino V, NF 18 bittersweet chocolate, Archie Rose caramel	
Vanilla Panna Cotta VG, GF, NFO 18 compressed spiced apples, olive oil, almond crumb	

V - Vegetarian VG - Vegan DF - Dairy Free GF - Gluten Free
NF - Nut Free O - Option Available
Seafood Origin: A - Australian I - Imported M - Mixed

Shared Tasting Menu

95 PER PERSON

Add on bottomless spritz 45pp
(Minimum two)

TO START

Terrace Focaccia V, NF, GFO
whipped ricotta, hot honey

Vannella Burrata V, GF, NFO
burnt pear, walnut, vincotto, thyme

Australian Southern Calamari Fritti GF, DF, NF
paprika salt, lemon, giardiniera aioli

Polpette Piccanti NF, DFO
beef & pork meatballs, amatriciana sauce, whipped ricotta, basil

MAIN

Rigatoni alla Vodka al Forno NF
baked rigatoni vodka, chilli, basil, stracciatella, guanciale

Chicken Cotoletta NF, DFO
double chicken cotoletta, lemon, rocket, parmesan

Charred Broccolini VG, GF, NF
chilli, garlic, lemon, EVOO

DESSERT

Warm Olive Oil Cake V
honey ricotta cream, citrus, almonds

Weekend Brunch

BOTTOMLESS FOUR COURSE SHARED FEAST

89 PER PERSON *(minimum two)*

Kick-start your weekend with our Italian-inspired four course feast plus a bottomless brunch beverage package.

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