

Antipasti

House made flat bread Roasted garlic, caponata or charcoal butter	11
Olives Marinated olives with crostini (v)	9.5
Calamari fritti Crispy fried baby squid, parsley, chilli & caponata mayo (gf)(df)	16
Charcuterie board Selection of cured meats, pickled vegetables, olives (df)	25
Funghi fritti Crumbed portobello mushroom, thyme, olives (v)	15
Polenta chips House made polenta fritters, rosemary, parmesan (v)	15
Kingfish crudo Yellowtail kingfish, melon flavours, black garlic, cioppino gelee	28
Carpaccio Slow roasted rib eye fillet, egg yolk textures, vanilla croutons, parmesan foam	25
Burrata di bufala Endive, heirloom cherry tomato, vincotto, basil (v)	20

Mains

Slow cooked shredded beef ragu pasta Tagliatelle, napoli, shaved parmesan	28
Chitarra pasta Spaghetti, moreton bay bug, manilla clams, bacon, garlic butter emulsion	32
Rissoto al funghi Roasted wild mushrooms, cepe puree, goats cheese, watercress (gf)	26
Raviolo Fontina cheese, roasted squash (v)	27
Steak & frites 250 gram Black Angus eye fillet, gremolata (gf)	32
Fish of the day Root vegetables, wine sauce (gf)	35

Sides

Panzanella Heirloom cherry tomatoes, basil, croutons, parmesan foam, balsamic (v)	17
Mixed leaves Green salad, shaved truffle pecorino, lemon oil (v)	15
Chips Truffle oil (v)	11

Pizza

Diavola Spicy salami, tomato, parmesan	26
Angelo Slow cooked lamb shoulder, grilled zucchini, pesto, buffalo ricotta, pecorino	26
Margherita Heritage tomato, mozzarella basil gelee, charred onion, salted ricotta (v)	20
Funghi Wild mushrooms, taleggio, cepe puree, gremolata (v)	25
Formaggio Parmesan, taleggio, pecorino, ricotta, gorgonzola (v)	25

Kids

Spaghetti napolitana Tomato, basil, parmesan (v)	16
Ham & cheese pizza Tomato, smoked leg ham, mozzarella	16

Dessert

Tiramisu Chocolate, coffee	14.5
Lemon tart Lemon curd	16.5
Cheese selection Truffle honey, fruit breads, saffron pears (v)	25

Beverage list

