

SIGNATURE COCKTAILS

LIMONCELLO SPRITZ 27

Limoncello, prosecco, lemon, topped with soda water

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ROSAMARIA 27

Ketel one vodka, peach schnapps, raspberry, lime, rosemary

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PALMA DA GIN 28

Tanqueray gin, peach schnapps, pineapple, lemon

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SHIRAZ NEGRONI 30

Tanqueray sevilla, shiraz gin, campari, cinzano rosso

Gluten free pasta available.

V - vegetarian GF - gluten free NF - nut free DF - dairy free

Our menu contains allergens and is prepared in a kitchen that handles nuts, shellfish, and gluten. Whilst all reasonable efforts are taken to accommodate guest dietary needs, we cannot guarantee that our food will be allergen free | Menu subject to change | All seafood is Australian Sourced

Please note a 10% surcharge applies on sundays and 15% on public holidays. A non-refundable 1.25% surcharge (inclusive of any applicable sunday and public holiday surcharge) applies for all 'credit' and 'tap and go' transactions made via credit or debit card. Fee free payments can be made via EFTPOS upon your request to our staff. Once requested, please insert your card and select 'savings' or 'cheque'.

ASSAGGINI

FOCACCIA ALL'AGLIO *V, DF* 16
Confit garlic, sea salt

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FRESH MOZZARELLA *V* 18

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BRAISED OLIVES *V, GF, DF* 15

POTATO GRATIN 9
Mascarpone, lemon, salmon roe

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CALAMARI *DF* 25
Lemon, herbs, aioli

SELEZIONE DI SALUMI *GF, DF*

Prosciutto 16

Capocollo 17

Wagyu bresaola 18

Mortadella 15

ANTIPASTI

POLPO ALLA LUCIANA *GF, DF* 30
Confit octopus, tomato, capers, lemon, chilli

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ZUCCHINI FLOWER *V* 29
House-made ricotta, hot honey, balsamic strawberry

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CARPACCIO 30
Parmesan, pecorino, rocket, porcini, ciabatta

CAPRESE SALAD *V, GF* 28
XO tomato, mozzarella, balsamic, basil

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PROSCIUTTO CIABATTA 30
Mozzarella, tomato, shallot, garden leaves, limoncello, anchovies

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CHILLED AUSTRALIAN SEAFOOD PLATTER *GF, DF* 58pp
Please ask our friendly waitstaff for our daily selection

PRIMO

HOUSE-MADE GNOCCHI *V* 44
Pumpkin, gorgonzola, pepita pesto, candied walnut crumb, sage

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QUEENSLAND TIGER PRAWN TAGLIATELLE 48
Cherry truss tomatoes, nduja, lemon, white wine

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SPANNER CRAB & CLAM PAPPARDELLE 48
Tomato sugo, gremolata, salmon roe

RIGATONI BOLOGNESE 40
Romano's style pork and veal bolognese ragu

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CONFIT DUCK 46
Forest mushroom, spinach & ricotta ravioli

SECONDI

CRISPY PORK BELLY *GF* 48
Whipped goat's curd, roasted grape, agrodolce, pistachio

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GRAINGE GRAIN FED EYE FILLET (200g) 63
Purée di patate, market greens, tomato, jus, forest mushrooms

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PAN SEARED BOWEN BARRAMUNDI *GF* 48
Sauce vierge, prawn, cauliflower, fennel

CONTORNI

RADICCHIO SALAD *V, GF, DF* 16
Orange, fennel, olives

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SHOESTRING FRIES *V, DF* 16
Rosemary salt, aioli

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SAUTÉED MARKET GREENS *V* 16

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PURÉE DI PATATE *V, GF* 16

DOLCI

BOMBOLONE 22
Italian doughnut, hazelnut, chocolate sauce

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CHOCOLATE SEMIFREDDO *GF* 22
Honeycomb, orange

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PISTACHIO TIRAMISU 22
Tia maria, mascarpone, coffee

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AFFOGATO 28
Frangelico, espresso, vanilla gelato, cinnamon crouton