

Starters

Marinated olives with grissini	12
Focaccia V, DF	16
<i>Balsamic reduction, extra virgin olive oil, confit garlic</i>	
Caprese di bufala V, NF, GF	28
<i>Buffalo mozzarella, cherry tomatoes, basil, extra virgin olive oil, balsamic</i>	
Herb crumbed white anchovies NF	28
<i>Herb aioli, fregola insalata</i>	
Carpaccio crudo classic NF, GF	29
<i>Raw beef sirloin, rocket, parmigiano reggiano, lemon</i>	
Truffled cauliflower soup NF	30
<i>Moreton Bay bugs, cavolo nero, salmon roe</i>	
House made ricotta	28
<i>Burnt rosemary honey, grissini, jamon serrano</i>	
Pasta and risotto GF pasta available	
Bucatini corsa V, NF, DF	38
<i>Olives, capers, artichokes, chilli, napoli sauce, herbs</i>	
Pappardelle DF	40
<i>Slow cooked beef, tomato sugo, smoked almonds, herbs</i>	
House made gnocchi bolognese NF	40
<i>Traditional pork and veal mince ragu, herbs</i>	
Rigatoni con agnello NF, DF	40
<i>Slow braised lamb, olives, napoli sauce, herbs</i>	
Tagliatelle NF	45
<i>QLD prawns, picked crab meat, white wine, chilli, garlic, lemon butter, herbs</i>	
Confit duck and mushroom risotto GF, NF	38
<i>Truffle oil, parmesan</i>	
Risotto con funghi V, GF, NF	36
<i>Mixed exotic mushrooms, truffle oil, parmesan</i>	

Mains

Confit free range chicken maryland <small>NF, DF</small> <i>Risoni, tomato sugo, olives, artichokes, crispy jamon serrano</i>	40
Pork loin <small>GF, NF</small> <i>Smokey sweet potato puree, peperonata, shaved fennel, lemon</i>	45
Lamb loin <small>GF, NF</small> <i>Served medium, sweet potato mash, seasonal greens, sasma verde, cherry tomatoes</i>	45
Chargrilled swordfish <small>GF</small> <i>Whipped mash, pine nut caponata, lemon</i>	45

Sides

Seasonal greens with brown butter, almonds <small>V, GF</small>	15
Whipped mash <small>V, NF, GF</small>	15
Sweet potato fries <small>V, NF, DF</small>	15
Green leaf salad, parmigiano reggiano, 15yo balsamic, extra virgin olive oil <small>V, NF, GF</small>	15

Desserts

Tiramisu <i>Mascarpone zabaglione, coffee, marsala and amaretto soaked biscuits, chocolate dust, berries</i>	22
Bomboloni <i>Italian styled fried doughnuts, hazelnut and chocolate sauce</i>	22
Gelato or sorbet <i>Daily trio selection of gelato or sorbet</i>	19
Woombye triple cream brie <small>NF</small> <i>Fig relish, lavosh</i>	19
Affogato <i>Coffee, frangelico, vanilla gelato, chocolate topped sponge finger</i>	28

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. Please note a 10% surcharge applies on Sundays and 15% on Public Holidays.

A 1.25% surcharge applies to bill totals (inclusive of any applicable Sunday and Public Holiday surcharge) for all 'credit' and 'tap and go' transactions made via credit or debit card. Fee free payments can be made via EFTPOS by inserting your card and using a cheque and/or savings account at the terminal.