



Alfresco menu

Pane v	9
<i>House made focaccia, confit garlic and rosemary v</i>	
<i>Add grilled provolone cheese</i>	2
Olive v, GF	7
<i>Marinated ALTO olives</i>	
Pomodori verdi v, GF	7
<i>Pickled green tomatoes</i>	
Ricotta v, GF Optional	12
<i>House made lemon ricotta, burnt honey and rosemary, crostini</i>	
Piatto di antipasti for two or more GF Optional	14 pp
<i>Wagyu bresaola, truffle salami, prosciutto San Daniele, seasonal pickles, burrata, gnocco fritto</i>	
Ostriche in tre modi	
<i>Freshly shucked oysters, served three ways:</i>	
<i>Natural GF</i>	4.5 ea
<i>Red wine vinaigrette GF</i>	5 ea
<i>Gremolata GF</i>	5 ea
Insalata caprese v, GF	24
<i>Heirloom tomatoes, buffalo mozzarella, basil, extra virgin olive oil, balsamic</i>	
Crudi di mare GF	26
<i>Raw yellowfin tuna, lardo, bottarga, hung yoghurt, preserved lemon, pepitas, soft herbs</i>	
Calamari fritti GF	24
<i>Fried calamari, old bay spice, lemon aioli, pickled green tomatoes</i>	



Antipasti - Appetizers

Pane v	9
House made focaccia, confit garlic and rosemary v	
Add grilled provolone cheese	2
Olive v, GF	7
Marinated ALTO olives	
Pomodori verdi v, GF	7
Pickled green tomatoes	
Ricotta v, GF Optional	12
House made lemon ricotta, burnt honey and rosemary, crostini	
Piatto di antipasti for two or more GF Optional	14 pp
Wagyu bresaola, truffle salami, prosciutto San Daniele, seasonal pickles, burrata, gnocco fritto	
Ostriche in tre modi	
Freshly shucked oysters, served three ways:	
Natural GF	4.5 ea
Red wine vinaigrette GF	5 ea
Gremolata GF	5 ea

Primi - First

Insalata caprese v, GF	24
Heirloom tomatoes, buffalo mozzarella, basil, extra virgin olive oil, balsamic	
Crudi di mare GF	26
Raw yellowfin tuna, lardo, bottarga, hung yoghurt, preserved lemon, pepitas, soft herbs	
Tartare di manzo	26
Raw salted beef, cured egg yolk, fermented chilli, horseradish, caper, cornichion, shallot, parmigiano regiano, gnocco fritto	
Calamari fritti GF	24
Fried calamari, old bay spice, lemon aioli, pickled green tomatoes	

Menu di festa - Feast menu

Chef's selection of dishes from our a la carte menu designed for four or more guests to share	
Please see our daily additions for today's selection	
Two courses	69 pp
Three courses	79 pp



Pasta & Riso

Pappardelle alla bolognese GF Optional <i>Slow cooked beef brisket ragù, basil with house made pappardelle pasta</i>	32
Agnolotti di zucca V <i>Roast pumpkin and orange agnolotti, house made ricotta, burnt butter and sage sauce</i>	34
Risotto Milanese ragù di funghi V, GF <i>Saffron and parmesan risotto with wild mushroom ragù</i>	34
Linguine alle vongole GF Optional <i>Cloudy Bay diamond shell clams, vermouth, garlic, chilli, cherry tomatoes with house made linguini pasta</i>	36
Pasta del giorno <i>Please see daily additions for our pasta of the day</i>	Market price

Secondi - Second

Parmigiana di melanzane V <i>Eggplant parmigiana, fried in focaccia crumbs, filled with provolone cheese, basil, tomato sugo, char grilled brocolini, wild rocket salad</i>	34
Porchetta GF <i>Rolled slow roasted pork belly, rosemary and chilli pound, braised cabbage and apples, soft parmesan polenta</i>	40
Pollo con panzanella <i>Corn fed chicken breast, sweet corn puree, warm panzanella salad</i>	42
Saltimbocca GF <i>Milk fed veal rolled in prosciutto and sage, fried brussel sprouts, roasted kipfler, cavolo nero, lemon and caper sauce</i>	46
Pesce del giorno <i>Please see daily additions for our fish of the day</i>	Market price

Contorni - Side dishes

Mash di tartufo V <i>Truffle mash potatoes</i>	12
Fagioli verdi V, GF <i>Green beans, salsa verde, lemon and almonds</i>	12
Insalata di rucola V, GF <i>Wild rocket pear, parmesan, lemon vinaigrette</i>	12

V - vegetarian GF - gluten free

Dietary requirements can be accommodated, please advise your waiter

Some menu options can be made gluten free, please ask your waiter. Menu is subject to change. Prices include GST