

A la Carte - Minimum 2 courses per person

5 Course menu degustazione \$165

Matched wine degustazione \$95

PRIMI PIATTI

SALMONATA*	Thinly sliced Australian ocean trout marinated in lemon juice, olive oil, tarragon, Australian bottarga.	39.00
CRUDO ALLA NEGRONI*	Thinly sliced Australian Hiramasa kingfish, marinated in gin, vermouth, candied orange and campari crystals.	39.00
BURRATA*	Fresh mozzarella with a cream centre, strawberries marinated in balsamic & basil, fresh pistacchio	35.00
FAGOTTINI *	Traditional Pork and veal sausage; parmesan, truffle egg, pork trotter, lemon infused extra virgin olive oil	39.00

PASTA

PLIN	Agnolotti pasta filled with goats' cheese and ricotta, Barolo wine reduction with toasted hazelnut & fried sage	36.00/55.00
FUSILI ALLA TIBERIO	Short, spiral pasta served with a traditional Neapolitan pork & veal ragu, finished with ricotta.	37.50/55.00
TAGLIATELLE	Long pasta with cherry tomato, Australian crab, chili, garlic white wine & parsley.	48.00/72.00
FETTUCINE AL TARTUFOVO	Cream and parmesan, topped with a fried truffle egg. Tossed at the table.	44.00/60.00

*indicates Gluten Free,

Gluten Free Pasta available on request

A 10% surcharge is applied on Sundays

Our seafood is MSC certified and sustainably caught

Visa & Mastercard incur 1.27% processing fee, AMEX 2.2%, International cards 3.3%

All prices are GST inclusive / A service charge of 10% applies to tables of 10 and more.

MAINS

ORATA*	Seared New Zealand snapper fillet, Insalata of cucumber, fennel, apple & tarragon with lemon dressing.	58.00
SCAMPI ALLA GRIGLIA*	Grilled Australian scampi with lemon emulsion on rocket.	88.00
GALLETTO ALLA SALTIMBOCA*	Butterflied spatchcock, prosciutto, cooked in marsala wine with sage and served with Jerusalem artichoke puree.	57.50
AGNELLO*	Seared Lamb rump, pea puree, goats cheese, green bean, mint & lemon.	58.00
BRACIOLETTE REGINALDO	Grilled crumbed veal, filled with spinach, nutmeg, parmesan & lemon emulsion.	62.00
BISTECCA ALLA GRIGLIA *	500gm grilled Nolan's Gympie Private Selection T-Bone, grain-fed & dry aged.	82.00
RANGERS VALLEY RIB EYE *	1.2kg, marble score 3, 270 day grain-fed Black Angus, sea salt & lemon.	250.00

SIDES

Focaccia \$8.50
house made bread, oregano & sea salt.

Roast Potatoes * \$16.50
rosemary, extra virgin olive oil, sea salt.

Spinaci con limone * \$19.50
lemon & extra virgin olive oil.

Insalata di rucola * \$16.50
wild rucola, balsamic, parmesan.

Fagioli alla Toscana * \$14.00
cannellini beans, extra virgin olive oil, parsley.

DOLCI

*indicates Gluten Free

CROSTATATA D'ARANCE 25.00

Brûléed orange custard tart, candied orange, Chantilly cream.

Matching - 2019 Caruso & Minini Grillo (Sicilia) \$27

SEMIFREDDO AL TORRONE * 25.00

Nougat semifreddo, Italian liqueur,
pistacchio scented cream, amarena cherry.

Matching - 2022 Bloodwood 'Silk Purse' Riesling (Orange) \$20

MERINGATA * 25.00

Baked meringue with berry compote & vanilla scented cream.
Served with basil sorbet.

Matching - 2022 Torrevento Moscato di Trani (Puglia) \$18

TORTA AL CIOCCOLATO* 25.00

Almond based, warm chocolate cake served with
vanilla anglaise & berry sorbet.

Matching - NV Campbells Muscat (Rutherglen) \$18

FORMAGGIO

Three cheeses served with black & white sesame crispbread,

Italian chestnut honey, walnuts, dates & apple.

34.00

SOFT

TALEGGIO DOP - Lombardia

Pasteurised Cow

BLUE

GORGONZOLA DOLCE LATTE - Lombardia

Pasteurised Cow

HARD

PECORINO TOSCANO - Toscana

Unpasteurised Sheep