

Antipasti e Pane

- Ciabatta Loaf, extra virgin olive oil 10.5
- Schiacciata Pizza Crust parmesan, rosemary, garlic, oregano, evoo 16
- Fresh Shucked Oysters, balsamic & shallot dressing (4) 26 gf | df
WINE NV VEUVE AMBAL BLANC DE BLANC
- Tasmanian Salmon Carpaccio, capers, beetroot cream cheese, apple cider vinaigrette 25.9
WINE TOTARA SAUV BLANC / RAMEAU D'OR ROSE
- Seared Hokkaido Japanese Scallops cauliflower puree, Italian dressing (3) 27 gf | df
WINE KEITH TULLOCH PINOT GRIS / CIRILLO ESTATE GRENACHE
- Flour Dusted Calamari tartare & fresh lemon 25.9 | 39.9 gfa
WINE DONNA GLORIA PROSECCO / TOTARA SAUV BLANC
- House made Arancini Porcini Mushroom, Truffle & Mozzarella, basil aioli, parmigiano Reggiano (2) 16 V
WINE CASTELLI PINOT GRIGIO / COSI CHIANTI
- Crumbed Zucchini Flowers four cheeses, truffle honey (2) 19 V
WINE CASTELLI PINOT GRIGIO / COSI CHIANTI
- Melanzane Parmigiana layered eggplant, sugo, basil, mozzarella 24.9 GF V
WINE TOTARA SAUV BLANC / MONTE TONDO VALPOLICELLA
- Burrata Cow's Milk Cheese, House made basil pesto, sundried tomatoes 24.9 gf | V
WINE CASTELLI PINOT GRIGIO / MONTE TONDO VALPOLICELLA

Antipasto to Share

Prosciutto di Parma,
Salami, Olives,
Mozzarella di Bufala,
Sundried Tomatoes
Arancini, Zucchini Flowers
Warm ciabatta
for 2 ppl 56 | 4 ppl 98

Pasta e Risotto Gluten free penne + 3.5

- Risotto Prawns, Blue Swimmer Crab, prosecco, zucchini, mascarpone, grated bottarga 39.9 gf
WINE CONTESSA PECORINO / CREDARO FIVE TALES / UNDEVIDED PINOT NOIR
- Spaghetti Allo Scoglio Prawns, mussels, clams, calamari, white wine, garlic, tomato 38.9
WINE TAR & ROSES PINOT GRIGIO / ROBERT STEIN MERLOT
- Spaghetti Vongole Clams, blue swimmer crab, white wine, garlic & chilli 38.9
WINE CASTELLI PINOT GRIGIO / DONNA GLORIA PROSECCO
- Pumpkin Ravioli Burnt Butter & Sage, ricotta secca 33.9 V
WINE TOTARA SAUV BLANC / EL DESPERADO PINOT NOIR
- Penne Calabrese Chicken, sundried tomato, Napoletana, cream, parmigiano Reggiano 29.9
WINE GEPETTO CHARD / ROCKBARE CLICK 99 CAB SAUV
- Spaghetti Bolognese Pork & veal ragu, parmigiano Reggiano 29.9
WINE CREDARO FIVE TALES CHARDONNAY / COSI CHIANTI

Seafood Grill for 2

Qld King Prawns
Qld Moreton Bay Bugs
Fish of the day
Flour dusted Calamari
Fries 149

Carne e Pesce

- Fish Of The Day MP gf
- QLD King Prawns, garlic, tomato sugo, charred ciabatta 39.9 | 79.9 gfa | df
WINE CASTELLI PINOT GRIGIO / EL DESPERADO PINOT NOIR
- Pan Baked Chicken stuffed with chestnuts, mascarpone, onion, wine, salsa & sauteed broccolini 39.9 gf
WINE KEITH TULLOCH PINOT GRIS / RIPORTE SANGIOVESE
- Vitello Cotoletta Milanese 280g - Breaded veal cutlet, burnt butter & sage kipfler potatoes 49.9
WINE TAR & ROSES PINOT GRIGIO / MONTE TONDO VALPOLICELLA
- Grass Fed Sirloin 250g, fries, red wine jus 44.9 gf
WINE CAPEL VALE SAUV BLANC / MOUNTADAM 550 SHIRAZ
- Oven Roasted Crispy Pork Belly, mustard seed sauce & beetroot slaw 44
WINE FROGMORE REISLING / UNDEVIDED PINOT NOIR

Pizza

- Gluten free base 5 | Vegan cheese 5
- Margherita Salsa, mozzarella 25
- Margherita Tradizionale Salsa, mozzarella di bufala, basil 26 V
- Diavola Salsa, mozzarella, gorgonzola, salami, chilli 29.5
- Capricciosa Salsa, mozzarella, ham, artichoke, olives, mushrooms 29.5
- Vegetariana Mozzarella, zucchini, capsicum, mushrooms, artichokes, semi dried tomato, olives, parmigiano 29.5 V
- Hawaiian Salsa, mozzarella, ham, pineapple 28.5
- The Stella Salsa, mozzarella, ham, pepperoni, capsicum, mushroom, onions, olives 29.5
- Golossa Mozzarella, potato, Roman sausage, rosemary 29.5
- Gamberi Salsa, mozzarella, garlic prawns, zucchini, chilli 30.5
- 3 Little Pigs Pulled pork, bacon, Roman sausage, salsa, mozzarella, hickory smoked BBQ sauce 29.5
- Luca Mozzarella di bufala, sautéed mushrooms, truffle, prosciutto di Parma parmesan 29.5

Bambini

Kids Under 12 only

Pizza's 16
Margherita
Hawaiian
3 Little Pigs

Spaghetti Bolognese 16

Penne Napolitana 15

Chicken schnitzel
& chips 16.5

Calamari & chips 16.5

Scoop Gelato 6

Contorni

- Rocket & Pear Salad parmigiano Reggiano, balsamic 15.9
- Goats Cheese, Beetroot, Apple, Cherry Tomato, Hummus, Rocket, Walnuts, balsamic vinaigrette 21.5
- Sauteed Broccolini olive oil, garlic 13
- Kipfler Potatoes burnt butter & sage 12.5
- Fries Sea Salt & Rosemary 12