



Entree

Italian Bruschetta	18
Organic sourdough topped with Roma tomatoes, fresh basil, Prosciutto and Grana Padano Romano	
Garlic Balloon bread (V)	19
Topped with grated Parmesan and confit garlic oil served with duo dips	
Classic Caesar Salad	19
Baby cos lettuce, prosciutto, Parmesan cheese, boiled egg and toasted organic sourdough (Add fried chicken +\$9)	
Haloumi Cigar (V)	19
Thin pastry wrapped haloumi cheese & mint with mixed berry coulis	
Crispy Fried Chicken (GF)	19
Fried chicken thigh fillet topped with tartare sauce	
Seared Scallops (GF)	23
Lightly seared Hokkaido scallops on watermelon discs topped with Persian feta mousse	
Espresso Duck breast (GF)	23
Medium-rare roasted duck marinated with espresso served on parsnip puree and yellow bell pepper sauce	

Mains

Sauteed Tasmanian Salmon (GF)	39
With fondant sweet potatoes, baby broccolini and Beurre Blanc	
Seared Black Angus Scotch Fillet (GF)	43
With roasted Desiree potatoes, cavolo nero and porcini sauce	
Moroccan Lamb backstrap	41
On tea-infused black currant couscous, parsnip crisp and Tzatziki	
Free-range Pork Cotoretta	38
Italian herb mix & parmesan bread crumbed pork loin served with root vegetable slaw, lemon cheeks and Roma tomato coulis	
Creamy Garlic Prawn Spaghetti	30
Australian banana prawn, cherry tomatoes, chilli and Grana Padano	
Spaghetti Amatriciana	27
Guanciale, Italian tomato pasatta, Italian parsley and Peccorino Romano	
Blue Swimmer Crab Spaghetti	32
Crab meat, spicy cod roe and flying fish caviar	
Quattro Mushroom Ragout (Vegan, GF, DF)	34
Swiss, shimeji, shiitake and king mushroom ragout on steamed short grain rice topped with petit herb salad	

Pizza

Margherita	24
Napoli, mozzarella and basil	
Hawaiian	25
Napoli, mozzarella, ham and pineapple	
Diavola	25
Napoli, mozzarella, pepperoni, chilli oil and olives	
Capricciosa	26
Napoli, mozzarella, prosciutto, artichoke and mushrooms	
Meat lover	26
Napoli, mozzarella, pepperoni, ham and pastrami	

Dessert

Cheese Cake	18
With mixed berry coulis, strawberry ice cream and crispy puff	
Affogato (GF)	18
Frangelico, Kahlua, Baileys or Disaronno	
Cannoli	18
Filled with orange-chocolate ricotta cheese, fairy floss and chocolate pencil	
Bowl of Ice Cream (GF)	12
Duo scoop of ice cream of the day	