



set menu dining

\$55 per person - 2 Courses

whole table must participate

includes your choice of
Primi & Secondi

\$75 per person - 4 Courses

whole table must participate

includes house bread & olives, one side and
your choice of
Primi, Secondi & Dolce

Primi

ARANCINI

smoked tomato with aioli (v)

BEETROOT CARPACCIO

heirloom beetroot, capers, red onion,
rocket, goat cheese (v, gf)

WILD CAUGHT PICKLED SARDINES

tomato salsa, thyme crumb

CALABRIAN FRIED CHICKEN

fermented chilli sauce, aioli (gf)

PORK & FENNEL MEATBALLS

napoli, parmigiano reggiano, thyme crumb

Secondi

PENNE AI FUNGHI

mixed mushrooms, white wine, goat cheese (v)

RISOTTO ALLA MILANESE

saffron, parmesan, chargrilled scallops (gf)

PAPPARDELLE ARABIATTA

beef ragu, chilli, napoli, parmigiano

SPAGHETTI CON LE COZZE

mussels, cherry tomatoes, garlic, chilli

SICILIAN STYLE BAKED MARKET FISH

chat potato, capers, lemon, thyme crumb

SLOW ROASTED STUFFED PORCHETTA

Tuscan bean salad

gluten free pasta available - 4

extras

Antipasti

HOUSE BAKED PANE - 7

olive oil, salt

SICILIAN OLIVES - 10

garlic, thyme, citrus

OYSTERS - 4.5ea

oysters shucked to order, natural, lemon

Sides

RUCOLA E PARMIGIANO - 10

rocket, parmesan, balsamic

FAGIOLINI - 10

green beans, feta, macadamia

PATATE FRITTE - 10

shoestring fries, rosemary salt & aioli

Dolce

DOLCE TASTING PLATE - 24

MACADAMIA PANNA COTTA - 14

with orange blossom syrup (gf)

TIRAMISU - 14

chocolate, amaretto, saviordi, coffee, cream

POACHED PEAR - 14

macadamia praline, clotted cream (gf)

DUO OF SORBET (gf) - 14

AFFOGATOS - 16

Espresso with liqueur & vanilla icecream

We accept MC & Visa 1.5%

Amex 2.5% surcharge

Sunday surcharge 10%. Public holidays 15%

One bill per table please | Gift certificates available