

Sharing + Starters

freshly shucked oysters + limoncello granita	\$4.5 per piece
san daniele prosciutto + mount zero olives	\$17
barley arancini of mozzarella, mushrooms + lemon	\$4.5 per piece
sher wagyu meatballs + tomato sugo (4 pieces)	\$17
fiore di burrata , smoked + fermented chilli peperonata	\$19
tuna zingara al carpaccio with orange, cucumber + green chilli	\$20

Pasta

ravioli filled with roasted eggplant + ricotta “alla norma”	\$28
cavatelli , prawns, basil +pea pesto	\$31
ricotta gnocchi , slow cooked lamb, green olives + lentils	\$29
stracciatella agnolotti , local foraged mushrooms	\$29
maccheroni al filo, sardines, capers + tomato	\$29

Main Course

moreton bay bug , calamari + saffron cous cous baked in cartoccio	\$39
slow cooked sher wagyu osso buco , chickpeas + roasted parsnip	\$37
pan fried barramundi fillet, fregola, zucchini + crustacean bisque	\$38
sher wagyu porterhouse , beetroot, balsamic + fried Jerusalem artichokes	\$48

Sides, all \$9

caponata siciliana	eggplant parmigiana
green beans + ricotta salata	french fries

Desserts

ferrero rocher chocolate + hazelnut	\$16	tiramisu al pentola piccola	\$15
cannoli of the day	\$8 per piece	cheese of the day	\$12
hot doughnuts , chestnut cream + espresso honey (4 pieces)			\$15

Please advise your waiter of any dietary requirements, preferences, or allergies. Whilst we do our best to ensure our guests safety, we cannot guarantee that any item will be free from cross contamination.