

Pane

- Garlic pizza bread**, herbs, reggiano, evoo, seed 10
- Grissini**, thyme pepper, lemon oil 6
- Van Wegan's ciabatta**, evoo, balsamic 6yo, roast garlic 11

Bruschetta

- Euca Sardine**, brioche, onion marmellata, pine nuts, currants 19
- Pachino tomato**, macadamia pesto, ciabatta 13
- Rabbit thyme sausage**, goats curd, smoked tomato, baked pancetta 18
- Gorgonzola Dolce**, fruit and nut crostini, drunken Tuaca apples 20
- Pomodoro**, roast tomato, goats cheese, ciabatta, vino cotto 13
- Fungi**, butter roasted mushroom, gorgonzola, sticky onion 13

Antipasti

Crisp school prawns , aioli, lemon	12
Ham and cheese crochetta , romesco sugo,	15
Farmhouse terrine , duck, rabbit, pork, prosciutto wrapped, green olive tapenade, balsamic pickles, ciabatta	19
Potted pate , duck and chicken, cauliflower pannacotta, olive rosemary biscotti	18
Seared kangaroo carpaccio , thyme smoked, gorgonzola aioli, capers, chilli oil, reggiano	17
Antipasti board , lots of good stuff to share	49

Insalata

Polipo Panzanella , housemade pickled octopus, pangrattato crumb, pachino tomato, capers, chilli, olives, basil, mint, parsley, rocket, cabernet vinegar, evoo	19
Baby Beetroot , goats curd, candied walnut, rocket, pickled onion, orange, lemon, herb	16
Caprese , buffalo mozzarella, smoked tomato, garden basil, infused oils and vinegars	16
Rocket, Pear, Reggiano , lemon, evoo, herb	16
Gamberi Insalata , butter poached prawns, sumac dusted, tomato, orange, roast capsicum, thin onion, herbs and green stuff	20

Primi Piatto

'Green Rice and Ham' pea and prosciutto risotto, smoked tomato, goats curd	26
Pig Orecchio , crisped, coddled egg, green olive gremolata, chilli oil	15
Baked Gnocchi , artichoke, pancetta, scamorza affumicata, thyme, lemon	18
Prawn Cotoletta , Mooloolaba U10, pancetta wrapped, panko crumb, salsa verde	19.5
Soup of the Day , (Please ask)	MP

Contorni

Hand cut wedges , truffle and reggiano	9
Season greens , pesto butter, al dente	8
Paris mash , butter, sea salt, new season potato, truffle infused	9
Goats curd wet polenta , reggiano, mascarpone	8
Roasted kipflers , duck fat, wooded herb infused, way too much butter	8

Secondi

The Half Duck, smoked, sous-vide breast, confit leg, ragu with orange, duck fat roasted kipflers, mustard fruit	55
Pesce, fish of the day	MP
Pollame, poultry of the day	MP
Fritto Misto del Mare, calamari, prawns, octopus, mussels, dusted, hand cut wedges, aioli, herb salad	30
Porchetta, Italian spiced pig loin, roasted kipflers, onion jam, greens	30

Carni

Bistecca alla Fiorentina, T-Bone, 500g, charcoal herb smoked, salsa verde, truffle reggiano hand cut wedges	40
Pepero Beef Cheek, wet polenta, green olive gremolata	32
Salsiccia Arrosto, cotechino sausage, slow poached in San Marzano tomato, truffle mash	29
Eye Fillet Saltimbocca, prosciutto wrapped, sage, season greens, smashed kipflers, vermouth sauce	38

The best things in life often take time. Please allow up to 45 minutes for the Bistecca alla Fiorentina. The wait will be worth it!

Handmade Pasta

- Wild Rabbit Cannelloni**, braised, 27
ricotta, olives, rosemary, San Marzano
tomato, buffalo mozzarella, herb salad,
lemon
- Salmon Fazzoletti**, hot smoked, 28
freestyle lasagne, capers, dill, cream,
confit garlic, chilli oil
- Duck Ragu**, toasted semolina 29
pappardelle, gremolata
- Ricotta Spinach Agnolotti**, burnt 29
orange, sage butter
- Truffle Potato Gnocchi**, forest 27
mushroom, thyme, chilli, confit garlic,
artichoke
- Arrabiata Tagliatelle**, Mooloolaba 32
prawn, lemon, parsley, evoo, chilli, dill,
smoked tomato
- Pollo di Funghi**, chicken, pancetta, 22/28
forest mushroom, pappardelle, cream,
thyme, confit garlic

Old School Pasta

Alfredo , penne, butter, reggiano	17/22
Amatriciana , penne, pancetta, napoli	18/23
Bolognese , spaghetti, veal, pork, pancetta, reggiano, herb, better than your mums.	18/23
Meatballs , spaghetti, oregano, San Marzano napoli, reggiano	18/23
Napoli , San Marzano tomato, confit garlic, basil, penne	16/21
Carbonara Tradizionale , spaghetti, guanciaie, pancetta, egg, reggiano, parsley, pepper, garlic	19/24
Marinara Puttanesca , octopus, Mooloolaba prawn, mussels, calamari, anchovy, capers, olives, chilli, napoli, spaghetti	32

When we say old school, we mean it. DOP San Marzano tomatoes, pigs' cheeks, no cream, a ridiculous amount of time slow cooking, way too much time researching, rough surfaced pasta, not because we're traditionalist, but just because we know they know what's damn good.

Pizza

Truffle Salami , potato chips, thyme, confit garlic, reggiano, dijon mustard, mozzarella	26
Tropicale , pancetta, pineapple, mozzarella, napoli, oregano	19/24
Romano , anchovy, olive, reggiano, evoo, Napoli (we added mozzarella).	19/24
Diavolo , spicy nduja salami, buffalo mozzarella, basil, chilli jam, napoli	20/25
Zucca , pumpkin puree, goats cheese, chilli jam, spinach, napoli, mozzarella	19/24
Pancetta e Pollo , napoli, chicken, pancetta, mozzarella, goats cheese, oregano, (perhaps add some chilli jam?)	22/27
Margherita , San Marzano napoli, buffalo mozzarella, basil, evoo, reggiano	18/23
Caprice , pancetta, roast capsicum, onion, olives, mushroom, Napoli, mozzarella	20/25
Roasted Sausage , roasted tomato, buffalo mozzarella, sage, pancetta	27
Kangaroo Carpaccio , confit garlic, mustard, buffalo mozzarella, basil, chilli oil, aioli.	27

Panzerotti like a calzone but not

Duck ragu, mustard fruit, buffalo mozzarella 28

Pork ragu, buffalo mozzarella, napoli, some sort of herb garnish 26

Stromboli rolled and baked pizza

Pescatore, octopus, Mooloolaba prawns, mussels, mozzarella, basil, napoli 30

Dolci

Old school Tiramisu, like nonna makes 13

Baci Budino, baked hazelnut, chocolate pudding, hazelnut gelato 14

Limoncello and liquorice semifreddo, Sambuca jelly (Adults Only) 16

Vanilla bean panna cotta, sticky fig, saffron syrup 14