ANTIPASTI | STARTERS

Pane Baguette 9
Sourdough baguette, salted butter

Ribollita 14
Traditional Tuscan soup, cannellini, cavolo nero and pane (v)

Salumi Italiani 18
Selection of Italian cold cuts, olives, agrodolce, grissini and bread

Calamari Fritti 16
Crisp fried baby calamari, squid ink aioli and crispy basil (gf)

Insalata Caprese 17
Noosa red tomato and burrata, basil and olive oil (gf) (v)

Carpaccio di Tonno 19
Thin slices of yellowfin tuna, fennel, olive and basil (gf)

Gamberi Aglio e Peperoncino 21
Sizzling Tiger prawns, chilli, garlic and ciabatta (gf available)

Vitello Tonnato 22
Rare seared veal, tuna mayonnaise, fried capers and manzanillo olives (gf)

Terrina di Coniglio 22
House made rabbit and pistachio terrine, marmalade and charred bread (gf available)

PIZZA

Bianca 10
Garlic, and herbs

Margherita 15
Tomato, mozzarella and basil

Salame 18
Tomato, bocconcini, salami, chilli and asiago

Pancetta 18
Tomato, bocconcini, sliced pancetta and fresh oregano

Quattro Formaggi 19
Bocconcini, taleggio, asiago and gorgonzola, herb and garlic oil

Sobrassada 18
Tomato, bocconcini, olive, sobrassada, red onion and rocket

Gamberi 22
Tiger prawns, chilli, basil, bocconcini and tomato

Funghi 18
Wild mushrooms, walnut, marscapone, olive oil and rocket

Salsiccia 20
Fennel, garlic and pork sausage, gorgonzola, onion jam and rocket

Patate 17
Kipfler potato, garlic, rosemary, bocconcini and Parmesan

PRIMI | PASTA/RISOTTO

	E	M
Gnocchi al Gorgonzola *House made potato and ricotta gnocchi, gratinated gorgonzola (v)*	16	29
Risotto ai Funghi *Forest mushroom risotto, parsley, marscapone and Regianno*	18	30
Lasagna di Manzo *Slow cooked wagyu bolognese, tomato sugo, spinach and hand rolled pasta*	18	32
Spaghetti alle Vongole *Baby clams, white wine, tomatoes, lemon and parsley*	20	33
Rigatoni al Guanciale *Slow braised pork cheek, fennel, chilli and tomato*	18	31

SECONDI | MAINS

Osso Bucco 33
48 hour slow braised veal shin, forest mushrooms, farro, red wine jus and basil

Stinco d'Agnello 34
Slow braised lamb shank, red wine tomato sugo, soft polenta and cavolo nero

Pesce del Giorno 32
Market fish of the day, olive and tomato caponata

Petto d'Anatra 38
Pan roasted duck breast, fennel, chicory, chestnuts and cherry jus

SCALLOPINE

Parmigiana di Pollo 30
Nativo style chicken parmigiana, tomato sugo, parma ham and buffalo mozzarella

Vitello alla Milanese 31
Veal medallions, fresh lemon and Italian greens

Vitello con Pomodori 33
Veal medallions, roasted tomato sugo and Italian greens

Vitello ai Funghi 33
Veal medallions, sautéed forest mushrooms and Italian greens

CONTORNI | SIDES

Aglio e Olio 10
Spaghetti with garlic, chilli, olive oil and herbs

Broccolini 10
Broccolini, pine nuts, vincotto and olive oil

Patate Kipfler 10
Kipfler potatoes, garlic and rosemary

Insalata alla Cesare 10
NKB Style caesar salad, slow cooked egg*

NATIVO
KITCHEN & WineBAR
ITALIANO BY NKB

*Our kitchen stays open later on event days. Please advise us if you have any dietary requirements. Additional charges may apply for gluten free pizzas and pastas.
15% surcharge on public holidays. One bill per table. Alterations to menu may incur additional charges.