Tomato, roasted capsicum, Bocconcini, shaved parmesan, thinly sliced prosciutto, aged balsamic.
CALAMARI ALLA GRIGLIA I gf, df, c
Grilled calamari marinated in chilli, garlic \& fresh herbs.

## Antipasti

## Salumi

Whilst our cured meats are Gluten Free, they are served with grissini sticks.
PROSCIUTTO DI PARMA I DF
Thinly sliced dry cured ham from Parma.
PROSCIUTTO COTTO | DF
Pure leg ham with traditional smokey flavours.
FINOCCHIONA SALAME PICCANTE \| dF, ©
The most loved salami. Its name is derived from the process of infusing the meat with "finocchio" [fennel]. It is then dry-cured and aged as long as 5 months to a year to develop its delectable flavour and aroma.

SOPRESSA SALAMI I DF
Italian aged salami, produced with pork, lard, salt, pepper, spices and garlic. It is a typical product of Veneto, in Northern Italy.

Piatti Caldi

## ARANCINI

Traditional fried rice balls
with Taleggio cheese I v
with minced beef \& mozzarella
POTATO \& BLACK TRUFFLE CROQUETTES [4 PIECESI | v

Verdure
All vegetables are roasted \& marinated in an Italian style

16 MIXED OLIVES \| GF, DF, V,VE

Choose a selection of 1 Verdure, 1 Salumi, 1 Piatti Caldi
Choose a selection of 2 Verdure, 2 Salumi, 1 Piatti Caldi 50.5

Choose a selection of 2 Verdure, 2 Salumi, 2 Piatti Caldi 60
~ NO SUBSTITUTIONS BUT ADDITIONS ARE WELCOME ~

V I VEGetarian ve I vegan gr I glutenfree dF I dalry free n I Contaln nuts C I Containchllul Patrons with food allergies or dietary requirements, please inform your waiter prior to ordering. Although we will endeavour to accommodate your dietary needs, we cannot guarantee traces of allergens. A SURCHARGE OF 10\% APPLIES ON SUNDAYS \& 15\% ON PUBLIC HOLIDAYS
UNFORTUNATELY WE DO NOT SPLIT BILLS. All major cards are accepted except Diners Club.

Pasta with a traditional rich meat [pork \& beef] sauce.
SPAGHETTI CARBONARA
A traditional dish prepared with garlic, bacon \& cream.
GNOCCHI DIZUCCA \| n ivegetarian option avallablel
Pumpkin gnocchi, burnt butter, spinach, roasted pumpkin, crushed walnuts, mushrooms, crispy prosciutto topped with shaved parmesan.
NONNA CHIARA'S PORK \& VEAL LASAGNA
Authentic pork \& veal lasagna with parmesan, garlic, mozzarella, tomato \& fresh herbs.
PENNE ROSA E RICOTTA | Ivegetarian option avallablel
Penne cooked with chorizo [mild], peas, tomato, roasted capsicum, garlic, fresh herbs \& roquette leaves in a rosé sauce topped with ricotta cheese.

## LINGUINE ALLA PESCATORA I c

Fresh linguine tossed with braised mussel meat off the shell, calamari, diced fish, garlic, chilli, crowned with Australian prawns \& extra virgin olive oil.

## Risotti

LA CAMERA RISOTTO | GF, N
Risotto of bacon, mushroom, baby spinach, pesto, onion, tomato, parmesan cheese \& a touch of cream. ADD CHICKEN

RISOTTO ALLE VERDURE I GF, v idaliry free \& vegan option avallabled
Risotto cooked with garlic, summer greens, cauliflower \& pea purée, onion, parmesan, butter \& white wine.
ADD CHICKEN

## RISOTTO CON CALAMARI E VONGOLE | GF OPTION aVallable

Risotto cooked with calamari, clam meat, broad beans, cherry tomato, anchovy, napoli, onion, garlic, fresh herbs, a touch of Dijon mustard and topped with kale chips.

## Kids Menu [STRICTLY FOR 12 Y.O \& UNDER]

## SPAGHETTI BOLOGNESE

20 CHICKEN \& MUSHROOM RISOTTO I GF
Pasta with a traditional rich meat sauce [pork \& beef]. Risotto cooked with onion, mushroom \& chicken.
20 HAM \& CHEESE PIZZA
A traditional dish prepared with garlic, bacon \& cream. Mozzarella, ham.

V I vegetarian ve I vegan gf I gluten free df I darry free n I contaln nuts c I contalnchlul
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A SURCHARGE OF 10\% APPLIES ON SUNDAYS \& 15\% ON PUBLIC HOLIDAYS
UNFORTUNATELY WE DO NOT SPLIT BILLS. All major cards are accepted except Diners Club.
ALL CARD PAYMENTS [VISA, MASTERCARD, AMEX] INCUR A 1.5\% SURCHARGE.

## INSALATA DI CESARE

Bacon, anchovy, chilled poached egg, croutons \& parmesan shavings, cos lettuce \& a traditional dressing.

ADD GRILLED CHICKEN
36
INSALATA DI FAGIOLI | GF, dF, V, NIVEGAN option Avallabled $\quad \mathbf{2 5}$ Kidney \& green beans, roasted capsicum, red onion, heirloom tomato, cucumber, mixed salad leaves, apple cider vinaigrette.

ADD GRILLED CHICKEN
36

## Pizza

| GARLIC © HERB I V, VE, DF | SMALL | 13 | LARGE | 22 |
| :--- | :--- | :--- | :--- | ---: |
| GARLIC, HERB \& CHEESE I V | SMALL | 14 | LARGE | 24.5 |

MARGHERITA I V
Classic topping of mozzarella [local \& imported], napoli, fresh basil \& olive oil.
VEGETALE I vivegan option avallablel
29

Olive, mushroom, marinated zucchini, eggplant, artichoke, napoli \& mozzarella.

PATATA
Mozzarella, potato, mushroom, caramelised onion, thinly sliced prosciutto \& truffle oil.
CAPRICCIOSA
Mozzarella, artichoke, prosciutto, olive, napoli, mushroom \& olive oil.

## GUSTOSA

29.5
29.5

Mozzarella, Finocchiona salami, napoli \& chilli.
NDUJA I c

Mozzarella, Nduja sausage [spicy], Sopressa salami, eggplant, roasted capsicum \& fresh roquette leaves.
PIZZA MORTADELLA I N
Mozzarella, freshly sliced pistachio Mortadella, basil pesto, zucchini.

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Tender hand crumbed chicken breast prepared with premium ham, napoli sauce, topped with grilled mozzarella served with chips \& garden salad.

POLLO ARROSTO | GLUTEN FREE OPTION AVALLABLE
Oven roasted chicken thigh fillets served with duck fat roasted potato, caper \& lemon butter sauce topped with kale chips.

## BRASATO DI GUANCIALE \| GF

Slow cooked Ox cheek with onion, garlic, prosciutto, leek, mushroom, root vegetables, red wine, tomato paste, fresh herbs served with chive potato rosti \& seasonal greens.

PORCHETTA \| GF, DF, C
Rolled \& roasted pork belly stuffed with garlic \& fresh herbs topped with salsa verde served with green bean ragù [olives, black pancetta, tomato, anchovy, garlic, fennel seeds \& a touch of dry chilli].

ANGUS PORTERHOUSE 54
300 g Grain Fed [Marble score 2+] served with veal jus or mushroom sauce or salsa verde \& your choice of either chips or garden salad or green bean ragù [olives, black pancetta, tomato, anchovy, garlic, fennel seeds \& a touch of dry chilli].

## Contorni

BOWL OF CHUNKY CHIPS
GARDEN SALAD \| GF, DF, V IVEGAN Option avallable]
Mixed salad leaves \& fresh vegetables with a lemon vinaigrette.

## SEASONAL GREENS

Please ask your waiter for today's option.

## Dolce

## TIRAMISU

## GELATI[ 2 SCOOPS ]

Vanilla | Chocolate | Mango
LEMON, VANILLA, PISTACHIO \& RICOTTA CANNOLI | N
TROPICAL CHEESECAKE GROOVE TART
Passion fruit cheesecake on a chocolate praline base set in a sweet shortcrust pastry served with whipped cream.

CALZONE ALLA NUTELLA I N
Nutella calzone served with vanilla ice-cream.

V I VEgetarian Ve I Vegan gF I glutenfree dF I dalry free NI Contaln nuts CI Contalnchlll Patrons with food allergies or dietary requirements, please inform your waiter prior to ordering.

