Antipasti Speciale

Tomato, roasted capsicum, Bocconcini, sl	haved par	mesan, thinly sliced prosciutto, c	aged balsamic.
CALAMARI ALLA GRIGLIA GF, DF, C			
Grilled calamari marinated in <mark>chilli</mark> , garlic	& fresh he	erbs.	
	Ant	ipasti	
	Sa	ılumi	
Whilst our cured meats are	e Gluten Fi	ree, they are served with griss	ini sticks.
PROSCIUTTO DI PARMA DF			
Thinly sliced dry cured ham from Parma.			
PROSCIUTTO COTTO DF			
Pure leg ham with traditional smokey flav	ours.		
FINOCCHIONA SALAME PICCANTE DF. C			
	d from the	process of infusing the meat wit	h "finocchio" [fen
The most loved salami. Its name is derived			
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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

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	asta		00.1
SPAGHETTI BOLOGNESE			28.5
Pasta with a traditional rich meat [pork & beef] sauc	:е.		
SPAGHETTI CARBONARA			28.
A traditional dish prepared with garlic, bacon & crec	am.		
GNOCCHI DI ZUCCA N IVEGETARIAN OPTION AVAILABLEI			34
Pumpkin gnocchi, burnt butter, spinach, roasted pur crispy prosciutto topped with shaved parmesan.	mpkin	ı, crushed walnuts, mushrooms,	
NONNA CHIARA'S PORK & VEAL LASAGNA			3
Authentic pork & veal lasagna with parmesan, garlic	c, moz	zzarella, tomato & fresh herbs.	
PENNE ROSA E RICOTTA IVEGETARIAN OPTION AVAILABLE			3
Penne cooked with chorizo [<mark>mild]</mark> , peas, tomato, roa leaves in a rosé sauce topped with ricotta cheese.	asted (capsicum, garlic, fresh herbs & roquette	Ĵ
LINGUINE ALLA PESCATORA c			3
Fresh linguine tossed with braised mussel meat off t crowned with Australian prawns & extra virgin olive		iell, calamari, diced fish, garlic, <mark>chilli</mark> ,	
Ris	sott	i	
LA CAMERA RISOTTO GF, N			3
Risotto of bacon, mushroom, baby spinach, pesto, c	onion,		f cream.
		ADD CHICKEN	3
RISOTTO ALLE VERDURE GF, V IDAIRY FREE & VEGAN OPTION AVAILABLE]			3
Risotto cooked with garlic, summer greens, cauliflow	ver & j		
		ADD CHICKEN	3
RISOTTO CON CALAMARI E VONGOLE GF OPTION AVAILABLE			38
Risotto cooked with calamari, clam meat, broad bea herbs, a touch of Dijon mustard and topped with ka	-		arlic, fres
Kids Menu I <u>str</u>	RICTLY	<u>For 12 y.o & Under</u>]	
SPAGHETTI BOLOGNESE	20 C	HICKEN & MUSHROOM RISOTTO GF	2
Deste with a traditional rich meant actual (north 0, has	₽f]. F	Risotto cooked with onion, mushroom &	& chicke
Pasta with a traditional rich meat sauce [pork & bee			
SPAGHETTI CARBONARA	20 H	IAM & CHEESE PIZZA	2

V | VEGETARIAN VE | VEGAN GF | GLUTEN FREE DF | DAIRY FREE N | CONTAIN NUTS C | CONTAIN CHILLI

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INSALATA DI CESARE				25
INSALAIA DI GESARE Bacon, anchovy, chilled poached egg, croutons & parmesan shav	vinas cos lettuc	<u>م 8,</u>		20
a traditional dressing.	111g3, 003 10000			
	ADD GRILLED CHI	CKEN		36
INSALATA DI FAGIOLI GF, DF, V, N IVEGAN OPTION AVAILABLEI				25
Kidney & green beans, roasted capsicum, red onion, heirloom ton	nato, cucumber	, mixed s	alad leave	S,
apple cider vinaigrette.	ADD GRILLED CHIO	KEN		36
Pizza				00
GARLIC & HERB V, VE, DF	SMALL	13	LARGE	22
GARLIC, HERB & CHEESE V	SMALL	14	LARGE	24.5
MARGHERITA V				28
Classic topping of mozzarella [local & imported], napoli, fresh bas	sil & olive oil.			/
VEGETALE V IVEGAN OPTION AVAILABLEI				29
Olive, mushroom, marinated zucchini, eggplant, artichoke, napoli	i & mozzarella.		(/
PATATA				29.5
Mozzarella, potato, mushroom, caramelised onion, thinly sliced p	prosciutto & truff	le oil.		
CAPRICCIOSA				29.5
Mozzarella, artichoke, prosciutto, olive, napoli, mushroom & olive	e oil.			11
GUSTOSA				29.5
Mozzarella, napoli, Sopressa salami, Italian sausage & caramelise	ed onion.			
FINOCCHIONA PICCANTE C				29
Mozzarella, Finocchiona salami, napoli & <mark>chilli</mark> .				
NDUJA C				29
Mozzarella, Nduja sausage [<mark>spicy</mark>], Sopressa salami, eggplant, ro	asted capsicum	n & fresh	roquette le	aves.
PIZZA MORTADELLA N				30

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Secondi

CHICKEN PARMIGIANA

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 AVAILABLE

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

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

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BOWL OF CHUNKY CHIPS 12 GARDEN SALAD | GF. DF. V (VEGAN OPTION AVAILABLE) 13 Mixed salad leaves & fresh vegetables with a lemon vinaigrette. **SEASONAL GREENS** 16 Please ask your waiter for today's option. Dolce TIRAMISU 15 GELATI [2 SCOOPS] 13 Vanilla | Chocolate | Mango LEMON, VANILLA, PISTACHIO & RICOTTA CANNOLI | N 14 **TROPICAL CHEESECAKE GROOVE TART** 17.5 Passion fruit cheesecake on a chocolate praline base set in a sweet shortcrust pastry served with whipped cream.

CALZONE ALLA NUTELLA | N

Nutella calzone served with vanilla ice-cream.



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36

31.5

39.5

39.5

54

19