

## TO SHARE

<b>EYRE PENINSULA OYSTERS (3)(GF)</b> <i>Fresh lemon Wakame gel, verjus, chili</i>	<b>\$19.90</b> <b>\$24.90</b>
<b>FIORITA GARLIC BREAD (V)</b> <i>Olive oil focaccia, cheese and garlic quenelle</i>	<b>\$15.90</b>
<b>LA DELIZIA BURRATA (V)(GFO)</b> <i>Cherry tomato, mint salsa verde, olive oil focaccia</i>	<b>\$27.90</b>
<b>CHICKEN PATE</b> <i>Cranberry, candied pecans, olive oil focaccia</i>	<b>\$22.90</b>
<b>4 CHEESE ARANCINI (4)(V)</b> <i>Handmade, Chef's passata, parmesan</i>	<b>\$24.90</b>
<b>PORK BELLY BITES (GF)(VO)</b> <i>Tamarind dressing, fresh herbs. Vegetarian option with crispy eggplant</i>	<b>\$26.90</b>
<b>BBQ LAMB SKEWERS (2)(GF)</b> <i>Smoked eggplant puree, blueberry BBQ sauce</i>	<b>\$26.90</b>
<b>KANGAROO TATAKI (GF)</b> <i>Crème fraiche, mint salsa, greens, parmesan</i>	<b>\$17.90</b>
<b>PRAWN &amp; GINGER WONTON (4)</b> <i>Steamed or fried, ketjap manis, chili, crispy shallots</i>	<b>\$23.90</b>
<b>KINGFISH SASHIMI (GF)</b> <i>Spencer Gulf kingfish, verjus, finger lime, wakame gel, crème fraiche</i>	<b>\$29.90</b>
<b>TIGER PRAWNS (GF)</b> <i>West Australian prawns, barisa, crème fraiche</i>	<b>\$26.90</b>
<b>TUNA TARTARE (GF)</b> <i>Tamarind, finger lime, rice cracker</i>	<b>\$29.90</b>

## SIDE DISHES

<b>POTATO MASH (V)(GF)</b>	<b>\$18.90</b>
<b>GARDEN SALAD (V)(GF)</b> <i>Herbal dressing</i>	<b>\$15.90</b>
<b>STEAMED SEASONAL VEG (V)(GF)</b> <i>Mint salsa verde</i>	<b>\$18.90</b>
<b>FRIES (V)(GF)</b> <i>Truffle aioli</i>	<b>\$15.90</b>

## ROLLING TAPAS

**\$49.90 pp**

*Minimum two people, full table participation.*

*Chef's progressive selection of seasonal small plates,  
served according to time and appetite.*

**FIORITA GARLIC BREAD (V)**  
*Olive oil focaccia, cheese and garlic quenelle*

**4 CHEESE ARANCINI (V)**  
*Handmade, Chef's passata, parmesan*

**TUNA TARTARE (GF)**  
*Tamarind, finger lime, rice cracker*

**PRAWN & GINGER WONTONS**  
*Ketjap manis, chili, crispy shallots*

**PORK BELLY BITES (GF)(VO)**  
*Tamarind dressing, fresh herbs*

**BBQ LAMB SKEWERS (GF)**  
*Smoked eggplant puree, blueberry BBQ sauce*

## MAINS

<b>GOURMET SURF &amp; TURF (GF)</b>	<b>\$85.90</b>	<b>ASIAN NOODLE SALAD</b>	<b>\$34.90</b>
<i>Scotch Fillet Arlo (Margaret River), WA tiger prawns, potato gratin, seasonal vegetables, garlic butter or jus</i>		<i>Glass noodles, tamarind dressing, fresh herbs, crispy shallots, peanuts, greens</i>	
<b>SLOW ROASTED LAMB SHOULDER (GF)</b>	<b>\$47.90</b>	<i>Add tiger prawns</i>	<b>+ \$9.90 (each)</b>
<i>Smoked eggplant puree, potato gratin, Mediterranean vegetable caponata</i>		<i>Add grilled chicken breast</i>	<b>+ \$12.90</b>
<b>SCOTCH FILLET ARLO MSA - SOUTH WEST WA (GF)</b>	<b>\$65.90</b>	<i>Add pork belly</i>	<b>+ \$19.90</b>
<i>With jus and your choice of two sides: Chips, garden salad, mash, steamed vegetables</i>		<b>HUMPTY DOO BARRAMUNDI</b>	<b>\$42.90</b>
<b>CHICKEN BREAST</b>	<b>\$41.90</b>	<i>Barramundi, chunky chips, garden salad, tartare</i>	
<i>Freekeh salad, oyster mushrooms, barrisa, mint salsa verde, crème fraiche</i>		<b>RED DIRT &amp; BLUE SMOKE STEAK SANDWICH</b>	<b>\$37.90</b>
		<i>Arlo Scotch Fillet, bacon, balsamic beetroot relish, truffle aioli, Swiss cheese, cucumber ribbons, blueberry BBQ sauce, olive oil focaccia</i>	

## HAND MADE PASTA

<b>DUO DI PASTA - REEF &amp; BEEF</b>	<b>\$44.90</b>	<b>POTATO GNOCCHI (V)(GF)</b>	<b>\$46.90</b>
<i>Prawn and scallop squid ink tortellini, beef cheek panzotti, miso cream, asparagus, preserved lemon</i>		<i>Truffled mushrooms, garlic, cream</i>	
<b>LA DELIZIA BURRATA LINGUINE (V)</b>	<b>\$42.90</b>	<i>Add to any pasta</i>	
<i>Whole La Delizia burrata, cherry tomato passata, rocket</i>		<i>La Delizia burrata</i>	<b>+ \$13.90</b>
<b>CRAB LINGUINE (VO)</b>	<b>\$39.90</b>	<i>Chicken breast</i>	<b>+ \$12.90</b>
<i>Shark Bay crab meat, cherry tomato, rocket, garlic, chili</i>		<i>Slow braised lamb shoulder</i>	<b>+ \$19.90</b>
		<i>WA tiger prawns</i>	<b>+ \$9.90 (each)</b>

## DESSERTS

<b>SEMIFREDDO (GF)</b>	<b>\$19.90</b>	<b>FIORITA APPLE TART</b>	<b>\$19.90</b>	<b>CHOCOLATE BROWNIE</b>	<b>\$16.90</b>
<i>Semifreddo, pistachio, raspberry, white chocolate, cranberry gel, candied pepper pecans</i>		<i>Tartlet, apple ragout, caramel mascarpone, apple foam</i>		<i>with whipped cream</i>	

### WE ARE A CASHLESS VENUE

*Our kitchen produces dishes with milk, wheat, soybean, fish, tree nuts, peanuts, eggs. Menu items may come into contact with all the above. If you have allergies or special dietary requirements, please inform a member of staff. 15% Surcharge on Public Holidays*