



TAPAS MENU

OYSTERS

½ DOZ \$24

1 DOZ \$45

- Natural oysters
- Chardonnay Mignonette
- Orange segment and orange reduction

CAPRESE (GF/V) \$18

Heirloom tomatoes, buffalo mozzarella, basil, olive oil and age balsamic vinegar

FRITTO MISTO (GF/DF) \$26

(Baby squid, school prawns and basil dusted on tapioca flour served with lime mayonnaise.)

OLIVES MARINATE DELLA CASA (GF/DF/VG) \$12

(Four different varieties of olives marinated in herbs and olive oil.)

TRUFFLE CHIPS WITH TRUFFLE MAYO (GF/DFO/V) \$16

(Shoestring skin on chips with truffle oil, parmesan cheese fresh oregano.)

AFFETTATI – FROM THE SLICER

24 MONTHS PARMA PROSCIUTTO 30G \$18

MORTADELLA 30G \$14

WAGYU BRESOLA 30G \$20

BUFFALO MOZZARELLA \$12

BYRON BAY BURRATA \$14

AFFETTATI MISTI-All three meats, 30g each \$40

(homemade fresh bread, grilled zucchini, cornichons and capsicum)