



## OSTRICHE/ OYSTERS

|                                       |      |
|---------------------------------------|------|
| ½ DOZ                                 | \$24 |
| 1 DOZ                                 | \$45 |
| • Natural Oysters                     |      |
| • Chardonnay Mignonette               |      |
| • Orange Segment and Orange Reduction |      |

## ANTIPASTI

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

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

### ARANCINI AI FUNGHI 3 PCS (V) \$26

(Crumbed arborio rice balls, mixed mushrooms, provolone cheese served with truffle mayonnaise.)  
Add 1 pcs \$9

### BATTUTA DI MANZO (TARTAR)(DF/GFO) \$28

(Grass-fed eye fillet tartar, capers, shallots, cornichons, Worcestershire, quail egg and homemade crostini.)  
Add crostini \$4

### CAPELANTE 3 PCS (GF) \$30

(Hokkaido scallops cooked in oven with Chilli butter sauce, topped with orange zest and lemon balm herbs.)  
Add 1pcs \$10

### MORETON BAY BUGS 3 PCS (GF) \$42

(Grilled Moreton bay bugs cooked with nduja butter served with garlic, chilli, parsley and olive oil sauce.)  
Add 1pcs \$14

### CALAMARI GRIGLIA (GF/DF) \$30

(Grilled marinated calamari in garlic, chilli and parsley served with rocket, fennel, cherry tomato and orange salad.)

### GRIGLIATA DI GAMBERONI 3 PCS (GF) \$40

(Grilled Mooloolaba king prawns served with nduja butter, garlic, chilli, parsley and olive oil sauce.)  
Add 1 pcs \$13

### PAN FOCACCIA (DF/VG) \$20

(48 hours proofed focaccia with olive oil, confit garlic, oregano and smoked sicilian salt.)  
Add mozzarella \$6  
Add Prosciutto \$8

### PANZANELLA BYRON BAY BURRATA (V) \$32

(Heirloom tomatoes, Homemade crostini, basil, toasted pistachio, olive oil and balsamic.)

## AFFETTATI – FROM THE SLICER

|                                                                   |      |
|-------------------------------------------------------------------|------|
| • 24 MONTHS PARMA PROSCIUTTO 30G                                  | \$18 |
| • MORTADELLA 30G                                                  | \$14 |
| • WAGYU BRESAOLA MB9+ 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) |      |

## INSALATA

### ROCKET AND PARMESAN (GF/DFO/V) \$24

(Broad leaf rocket, pears, pine nuts, Parmigiano Reggiano, olive oil, oregano and age balsamic vinegar.)

### INSALATA CESARE (GFO/DFO) \$24

(Baby cos lettuce, white anchovies, crostini, dehydrated pancetta, soft boiled eggs with homemade ceasar dressing.)

Add Grilled chicken \$15  
Add 2 pcs Mooloolaba king prawns \$25

## — CONTORNI —

### POTATO GRATIN (GF/V) \$15

(hand sliced ,layered and cooked with butter, buffalo mozzarella and Parmigiano.)

### MASHED POTATOES (GF/V) \$13

(Toolangi delight potatoes, butter and bouquet garni-infused cream.)

### BROCCOLINI (GF/DFO/VO) \$13

(Broccolini cooked with nduja butter and almond flakes.)

### ROASTED PUMPKIN (GF/ GFO/V) \$16

(Served with stracciatella cheese, pepitas, walnuts, mint and honey dressing.)

### HOUSE SALAD (GF/DF/V/VG) \$14

(Rocket, cos, lettuce, cherry tomato, onion, orange olive oil and balsamic.)

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

(Shoestring fries with truffle oil, parmesan cheese and oregano.)

### CHIPS (GF/DF/V) \$12

(Shoestring fries with aioli sauce.)

### FRESH BREAD \$10

(Homemade fresh bread with olive oil, garlic chilli and parsley.)

## HANDMADE PASTA (PRIMI)

All pasta can be gluten free \$4

(Add buffalo mozzarella \$6)

(Add burrata \$14)

**SPAGHETTI CARBONARA** **\$90**  
(Share for two)

(Fresh pasta tossed tableside in a pecorino wheel, finished with crispy pancetta, egg yolk and pepper.)

**Get 1 Carbonara (GFO)** **\$39**

**FETTUCCINE AL POMODORO (DFO/VGO)** **\$35**

(Cherry tomato, white wine, basil, Napoli sauce parmigiano Reggiano and stracciatella cheese.)

**RIGATONI RAGU (DFO/GFO)** **\$39**

(9hrs slow cooked Oxtail and beef ribs with, onion, carrot, celery, red wine, and San Marzano tomato.)

**FETTUCCINE MARINARA (OLIVE/TOMATO) (GFO/DFO)** **\$45**

(Tiger prawns, baby squid, bugs, vongole, cherry tomato, chilli and basil.)

**RADIATORI BOLOGNESE (GFO/DFO)** **\$36**

(5-hours slow-cooked, beef and pork mince with onion, carrot and celery, red wine, crushed tomato.)

**SPAGHETTI MORETON BAY BUGS (GFO/DFO)** **\$43**

(Chilli, cherry tomato, white wine and lobster bisque.)

**RADIATORI AL ROSSA (GFO/DFO)** **\$38**

(Free range chicken, mushroom, cherry tomato, touch of cream and napoli sauce.)

**RIGATONI SALSICCIA** **\$39**

(House made chilli and fennel pork sausage, cherry tomato, chilli, olives, chicory, pecorino and olive oil.)

**RAVIOLI** **\$38**

(Ricotta and spinach filled ravioli cooked with butter, sage, garlic, white wine sauce and parmigiano Reggiano.)

**BEEF CHEEK LASAGNE** **\$39**

(8-hour slow-cooked beef cheek ragu layered with pasta sheets, bechamel and buffalo mozzarella.)

**SPAGHETTI ROCK LOBSTER** **\$110**

(WA) 800g Lobster with cherry tomato, chilli, olives, capers, olive oil, lemon zest, and basil.

## HANDMADE GNOCCHI

All gnocchi can be gluten free \$4

(Add buffalo mozzarella \$6)

(Add burrata \$14)

**GNOCCHI NAPOLI BURRATA (DFO/GFO/V)** **\$40**

(Cherry tomato, garlic, basil, white wine, San Marzano Napoli sauce and burrata.)

**GNOCCHI FUNGHI (V/GFO)** **\$38**

(Mixed mushrooms, thyme, garlic, white wine, touch of cream truffle oil and parmigiano.)

**GNOCCHI E AGNELLO (DFO/GFO)** **\$45**

(8hrs slow cooked lamb shank cooked with, red wine, onion, carrot, celery, napoli sauce & parmigiano.)

**QUATTRO FORMAGGI (V)** **\$38**

(Gorgonzola, provolone, buffalo mozzarella, parmigiano, fresh figs and touch of cream.)

## SECONDI

**VITELLO SALTIMBOCCA (GFO)** **\$45**

(250g veal cutlets wrapped in 24 months parma prosciutto cooked with garlic, sage, white wine and butter sauce, served with mashed potato.)

**VITELLO SCALLOPINE (GFO)** **\$45**

(250g Veal cutlets cooked with shiitake, button and oysters mushrooms, garlic, thyme, white wine and touch of cream, served with mashed potato.)

**POLLO ALLA CACCIATORA (GF/DFO)** **\$38**

(Twice-cooked chicken kiev sous-vide and grilled served with olives, mushrooms, capsicum, chilli, cherry tomato, Napoli sauce.)

**BARRAMUNDI (GF/DFO)** **\$38**

(Pan seared wild caught Barramundi (QLD) with, clams, olives, capers, cherry tomato, dill and lemon butter.)

**RISOTTO AI GAMBERONI (GF)** **\$40**

(Tiger prawns, barramundi, cherry tomato, chilli, lobster bisque, lemon balm and lime infused olive oil.)

**SEAFOOD PLATTER (GF/DFO)** **\$200**

(½ dozen oysters (3 ways), Mooloolaba king prawns, 3pcs Moreton bay bugs, 3pcs Hokkaido scallops, ½ Rock lobster, Grilled Barramundi, grilled calamari, chips, salmoriglio sauce and grilled lemon.)

## CARNE GRIGLIATA

**EYE FILLET (GF/DFO)** **\$50**

(250g/ 380 days/ Grass-fed/ Black Angus/ Southern VIC) with 1 sauce and mashed potato.

**WAGYU RUMP MB7+ (GF/DFO)** **\$60**

(400g/ Black Angus/ Grass-fed/ Rangers valley) with 1 sauce and mashed potato.

**WAGYU SCOTCH FILLET MB7+ (GF/DFO)** **\$75**

(350g/ 120 days/ Pure Angus/ Grain fed/ Riverine NSW/ with 1 sauce and mashed potato.

**BISTECCA TOMAHAWK (GF/DFO)** **\$165**

(1.3kg/ 35 months/ Cape grim TAS/ Grain fed/ Pure Angus) with 2 sauce and mashed potato.

Add 1pcs Moreton bay bugs \$14

Add 1pcs Hokkaido scallops \$10

Add 1pcs Mooloolaba king prawns \$14

### Add Extra Sauce

|              |     |                     |     |
|--------------|-----|---------------------|-----|
| Salmoriglio  | \$4 | Hot English mustard | \$3 |
| Mushroom     | \$4 | Dijon mustard       | \$3 |
| Pepper       | \$4 | Horseradish cream   | \$3 |
| Red wine jus | \$4 | Whole grain mustard | \$3 |

### — KIDS MENU —

**KIDS SET MEAL** **\$28**

(1 soft drink and kids gelato)

**1 KIDS MEAL, IT'S ONLY A MEAL** **\$22**

- Rigatoni Napoli or Butter or Bolognese
- Chicken coteletta • Fish and chips