



OSTRICHE/ OYSTERS

½ DOZ	30
1 DOZ	55
• Natural Oysters	
• Chardonnay Mignonette	
• Orange Segment and Orange Reduction	

ANTIPASTI

OLIVE MARINATE DELLA CASA (GF/DF/VG) 14

(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 (TARTARE)(DF/GFO) 32

(Grass-fed eye fillet tartare, capers, shallots, cornichons, Worcestershire, quail egg, chives 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 1 pcs 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 1 pcs 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 sauce, grilled lemon and basil oil.)
Add 1 pcs 13

PAN FOCACCIA (DF/VG) 20

(48 hours proofed focaccia with olive oil, confit garlic, oregano and smoked sicilian salt.)
Add Buffalo mozzarella 8
Add Prosciutto 10

PANZANELLA BYRON BAY BURRATA (V) 34

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

AFFETTATI – FROM THE SLICER

• 24 MONTHS PARMA PROSCIUTTO 30G	18
• WAGYU BRESAOLA MB9+ 30G	20
• HOT SALAMI 30G	15
• BUFFALO MOZZARELLA	12
• BYRON BAY BURRATA	14
• AFFETTATI MISTI-All three meats, 30g each	48
(homemade fresh bread, grilled zucchini, cornichons and peperonata & olives.)	

INSALATA

ROCKET AND PARMESAN (GF/DFO/V) 24

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

INSALATA CESARE (GFO/DFO) 28

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

Add Grilled chicken 15
Add 2 pcs Mooloolaba king prawns 25

— CONTORNI —

CLASSIC BONE MARROW 18

(Rich and roasted beef marrow, confit garlic, seeded mustard and chives.)

ROASTED POTATOES (GF/V) 14

(Toolangi delight potatoes, butter and herb salt.)

BROCCOLINI (GF/DFO/VO) 15

(Broccolini cooked with nduja butter and almond flakes.)

ROASTED PUMPKIN (GF/ GFO/V) 18

(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 16

(GF/DFO/V)
(Shoestring fries with truffle oil, parmesan cheese and oregano.)

CHIPS (GF/DF/V) 13

(Shoestring fries with mayonnaise and herb salt.)

FRESH BREAD 10

(Homemade fresh bread with olive oil and balsamic.)

HANDMADE PASTA (PRIMI)

All pasta can be gluten free \$4

(Add buffalo mozzarella \$6)

(Add burrata \$14)

SPAGHETTI CARBONARA (Share for two) 90

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

Get 1 Carbonara (GFO) 39

FETTUCCINE AL POMODORO (DFO/VGO) 36

(White wine, basil, Napoli sauce, parmigiano Reggiano and stracciatella cheese.)

RIGATONI RAGU (DFO/GFO) 42

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

FETTUCCINE MARINARA (OLIVE/TOMATO) (GFO/DFO) 46

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

CAMPANELLE 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) 45

(Chilli, garlic, white wine, lobster bisque and basil oil.)

CAMPANELLE AL ROSSA (GFO/DFO) 39

(Free range chicken, mushroom, garlic, white wine, touch of cream and napoli sauce.)

RIGATONI SALSICCIA (GFO/DFO) 40

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

RAVIOLI 39

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

BEEF CHEEK LASAGNE 41

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

SPAGHETTI ROCK LOBSTER (GFO/DFO) 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

(Garlic, basil, white wine, san marzano Napoli sauce and burrata.)

GNOCCHI FUNGHI (V/GFO) 39

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

GNOCCHI E AGNELLO (DFO/GFO) 48

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

GNOCCHI QUATTRO FORMAGGI (V/GFO) 39

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

SECONDI

VITELLO SALTIMBOCCA (GFO) 48

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

VITELLO SCALLOPINE (GFO) 48

(250g Veal cutlets cooked with mushrooms, garlic, thyme, white wine and touch of cream, served with roasted potatoes.)

POLLO ALLA CACCIATORA (GF/DFO) 39

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

BARRAMUNDI (GF/DFO) 42

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

RISOTTO AI GAMBERONI (GF) 42

(Tiger prawns, barramundi, chilli, lobster bisque, lemon balm and basil oil.)

SEAFOOD PLATTER (GF/DFO) 225

(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 & House Salad)

CARNE GRIGLIATA

EYE FILLET (GF/DFO) 55

(250g/ 380 days/ Grass-fed/ Black Angus/ Southern VIC) with 1 sauce ,Bone marrow and confit garlic.

WAGYU SCOTCH FILLET MB7+ (GF/DFO) 85

(350g/ 380 days/ Pure Angus/ Grain fed/ Jack's creek/ with 1 sauce ,bone marrow and confit garlic.)

WAGYU PORTERHOUSE MB8+ (GF/DFO) 95

(300g/ Black Angus/ Grass-fed/ Cape grim TAS with 1 sauce ,Bone marrow and confit garlic.)

BISTECCA TOMAHAWK (GF/DFO) 170

(1.3kg/ 35 months/ Cape grim TAS/ Grain fed/ Pure Angus) with 2 sauce ,Bone marrow and confit garlic.

Add 1pcs Moreton bay bugs 14

Add 1pcs Hokkaido scallops 10

Add 1pcs Mooloolaba king prawns 14

Add Extra Sauce

Salmoriglio	5	Hot English mustard	3
Mushroom	5	Dijon mustard	3
Pepper	5	Seeded mustard	3
Red wine jus	5		

— KIDS MENU —

KIDS SET MEAL 30

(1 soft drink and kids gelato)

1 KIDS MEAL, IT'S ONLY A MEAL 24

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