Antipasti

Prosciutto Focaccia (NF, EF) 15
Sliced prosciutto with parmesan, rocket & balsamic glaze

Formaggi Board (V, GFA, NFA, EF)
Cheese board with quince paste, muscatel, candied walnuts and lavosh
1 cheese 18
3 cheeses 35

Cicchetti

Mixed Olives (V, VG, GFA, DF, NF, EF) 15
Marinated in lemon & rosemary

Mushroom Arancini (V, NF) 16
with black garlic aioli (3 pieces)

Polpette al Sugo (NF) 20
Traditional Italian beef, pork & veal meatballs in a rich Napoli sauce finished with parmesan, served with housemade focaccia (5 pieces)

Bruschetta (V, GFA, NF, EF) 15
House made bread topped with tomato, basil, onion, buffalo mozzarella and balsamic glaze

Anchovy Crostini (GFA, DF, NF) 18
House made bread topped with anchovy, lemon aioli, fresh marinated tomato, parsley

Calamari Fritti (GF, DF, NF, EF) 24
Flash fried spiced calamari with a herb and chilli salad and beer pickled jalapeno mayonnaise

Insalata (V, VGA, GF, DFA, NF, EF) 15
Rocket, pear, parmesan and balsamic honey dressing

Caprese Salad (V, GF, NF, EF) 13
Buffalo mozzarella, tomatoes, basil, extra virgin olive oil

Crispy Fries (V, VG, DF, NF, EF) 13
With tomato sauce

Focaccia (V, VG, DF, NF, EF) 12
Herb or garlic with optional chilli
Add Mozzarella +3

Polenta Chips (V, GF, NF) 16
Parmesan, truffle oil, parsley

Pizza

Margherita (V, NF, EF) 25
San Marzano tomato, fior di latte, parmesan, basil and extra virgin olive oil

Quattro Formaggi (V, NF, EF) 27
Pizza di Bianca, fior di latte, grana padana, gorgonzola and provolone

Ortolana (V, VGA, DFA, NF, EF) 30
San Marzano tomato, fior di latte, capsicum, zucchini, mushroom, red onion, olives and basil

Diavola (NF, EF) 30
San Marzano tomato, fior di latte, ricotta, hot sopressa and basil

Capricciosa (NF, EF) 30
San Marzano tomato, fior di latte, smoked ham, artichoke, mushroom and olives

Buffalina (V, NF, EF) 30
San Marzano tomato, buffalo mozzarella, cherry tomatoes, fresh basil and oregano

Finocchio (NF, EF) 29
San Marzano tomato, pork & fennel sausage, caramelised onion, fior di latte, provolone, chilli

Truffle (NF, EF) 31
Truffle and mushroom cream, fior di latte, prosciutto, rocket and balsamic

Carnivora (NF, EF) 32
San Marzano tomatoes, fior di latte, ham, fennel salami and crispy pancetta

Gamberi (NF, EF) 35
San Marzano tomato, garlic prawns, chorizo, cherry tomato, oregano, fior di latte, fresh chilli, basil

Bambino (Kid's)

Napoli Orecchiette (V, GFA, NF) 15
Pesto Orecchiette (V, GFA) 15
Alfredo Orecchiette (V, GFA, NF) 15
Baby Margherita (V, NF, EF) 15
Baby Ham and Cheese (NF, EF) 15

Pasta

Linguine Pescatore (GFA, DFA, NF) 35
Chilli garlic prawns, scallops, mussels, clams, napoli sauce and fresh parsley

Roasted Aromatic Duck Ravioli (NF) 35
Snow peas, pancetta, cherry tomato, garlic butter, whipped ricotta, caramelised onion

Pumpkin Gnocchi (V, NFA) 30
Roasted pumpkin, pine nuts, basil pesto, whipped ricotta

Penne Caponata (V, VGA, GFA, DFA, NF, EF) 30
Authentic Sicilian caponata of summer vegetables, olives and basil

16 hr Slow Cooked Lamb Ragu (GFA, DFA, NF) 32
Pappardelle, parmesan, fried eggplant, fresh mint

Spaghetti alla Carbonara (GFA, NFA) 32
Pancetta, garlic, butter, cream and parmesan finished with egg yolk

Dolci

Dark Chocolate Panna Cotta (GF, NF) 14
Berry coulis and orange gel

Strawberry and Buttermilk Parfait (V, GF, NF) 14
Strawberries and rose petals

Nutella Calzone (V) 24
Folded pizza filled with hazelnut praline with icing sugar and served with vanilla gelato
For 2

Gelato/Sorbetto (V, VGA, DFA, GF, NFA, EFA) 6/10
One scoop or two (ask for flavours)

Our menu is designed for sharing, with dishes served as they're ready.
Order via the Me&u QR code on your table or at the bar. A platform fee applies to Me&u orders.

V: Vegetarian | VG: Vegan | GF: Gluten Free | DF: Dairy Free | NF: Nut Free | EF: Egg Free
15% surcharge applies on Public Holidays. All our seafood is imported.