TO START

Focaccia	
Plain	11
Cheese & Garlic	15
Moreton Bay Bug Roll	16
Crispy Prawn & Tapioca Betel Leaf Fritter (2)	21
Yellowfin Tuna with Pomegranate, Ponzu & Pappadams	27
Kingfish Sashimi with Sweet Soy, Yuzu Kosho and Grapefruit	27
Calamari Fritti with Rocket, Lemon & Aioli	34
Cacio Pepe Arancini (4)	26
Burrata with Capsicum Pepperonata	25
Caprese Salad with Buffalo Mozzarella, Heirloom Tomatoes & Basil served with Crostini	25
Octopus with Kipfer Potato & Spiced Salsa Verde	30
Steak Tartare with Quail Yolk served with Crostini	26

SALUMI

Served with Warm Focaccia

Selection of Three	40
Salami Finochietta	21
Jamon Serrano Reserva, 12 months	21
San Daniele Prosciutto	26
Wagyu Salami	26

PIZZA ALLA ROMANA

Margherita	25
Pepperoni	27

PASTA

Rigatoni with Spicy Vodka Sauce	35
Paccheri Tuscan Ragu with Porcini & Cavolo Nero	38
Casarecce with Ossa Bucco Beef Ragu	37
Gnocchi Malfatti of Ricotta with Pomodoro Sauce	35
Ravioli of Veal and Amaretti with Sage Butter	38
Spaghetti with WA Blue Swimmer Crab, Cherry Tomato & Chilli	48
Spaghetti with Pomodoro	30
Spaghetti with Bolognese	33

BIGGER

Scotch Fillet 350g	58
Eye Fillet 250g	53
Tomahawk 1.4kg	147
Sauces: Peppercorn or Chimichurri	
John Dory with a Parsley & Lime crumb	44
Grilled King George Whiting with Spinach, Capers, Garlic & Lemon Butter sauce	43
Eggplant Parmigiana with Stracciatella, Rocket & Pomodoro Sauce	34
Roast Cauliflower with Romesco	34
Veal Cotoletta on the Bone with Rocket & Parmigiano	49
Persian Spatchcock with Chicken Jus, Juniper Berries, Mint & Parsley	42
Roasted Yellow Duck Curry with Jasmine rice	42
Butter Chicken with Jasmine rice	40

SIDE DISHES

Fries with Aioli	12
Mixed Lettuce Leaves with French Dressing	12
Potato Gratin with Cheese & Cream	17
Tomato with Olive, Red Onion & Greek Oregano	13
Broccolini with Sumac & Parmigiano	13

A 10% SURCHARGE APPLIES ON SUNDAYS, AND A 15% SURCHARGE APPLIES ON PUBLIC HOLIDAYS