SHARING MENU

AVAILABLE FOR GROUPS OF 6 OR MORE

$60 PP
2 COURSES

Entree's

SIGNATURE HOUSE-BAKED FOCACCIA
Multi Award Winning EVOO Oilala,
Pukara Estate Caramelised Balsamic Vinegar

ARANCINI (V)
Smoked Mozzarella, Tomato, Spicy Mayo, Parmesan Chips

WAGYU TARTUFATO
Slow Cooked Wagyu Veal, Truffle Mayo, Rocket, Parmesan,
Cured Egg Yolk, Potato Chips

BURRATA OF THE DAY (V)
Please Check with our Team for the Daily Special

TAGLIERE DI SALUMI (DF)
Selection Of Cured Meats, Roasted Veggies,
Marinated Olives, House Baked Focaccia

CHEFS RECOMMENDATION

Main | A choice of 2 pastas shared for the table

RIGATONCINI WAGYU GENOVESE
Slow Cooked Wagyu Beef and Caramelised Onion, Shaved Grana Padano

LASAGNA NAPOLETANA
20 Layers' Lasagna, Pork Sausage Ragu, San Marzano Tomato Sauce, Ricotta, Provolone

PAPPARDELLE AI FUNGHI E TARTUFO (V)
Porcini, King Brown, Shitake, Button Mushroom Ragu, Truffle Sauce

SPAGHETTI AL NERO GRANCHIO E ZUCCHINE
Squid ink Spaghetti, Blu Swimmer Crab, Zucchini, Cherry Tomato, Chilli, Lemon Crumble

GNOCCHI ALLA SORRENTINA E BURRATA
Baked Ricotta Gnocchi, San Marzano Tomato Sauce,
Mozzarella, Burrata, Parmesan

Side | Shared for the table

RUCOLA E PARMIGIANO
Wild Rocket Salad, Parmesan Cheese,
Cider Vinaigrette, Balsamic Glaze

SHARING MENU

AVAILABLE FOR GROUPS OF 6 OR MORE

$70 PP

3 COURSES

Entree's

SIGNATURE HOUSE-BAKED FOCACCIA
Multi Award Winning EVOO Oilala,
Pukara Estate Caramelised Balsamic Vinegar

ARANCINI (V)
Smoked Mozzarella, Tomato, Spicy Mayo, Parmesan Chips

WAGYU TARTUFATO
Slow Cooked Wagyu Veal, Truffle Mayo, Rocket, Parmesan,
Cured Egg Yolk, Potato Chips

BURRATA OF THE DAY (V)
Please Check with our Team for the Daily Special

TAGLIERE DI SALUMI (DF)
Selection Of Cured Meats, Roasted Veggies,
Marinated Olives, House Baked Focaccia

CHEFS RECOMMENDATION

Main | A choice of 2 pastas shared for the table

RIGATONCINI WAGYU GENOVESE
Slow Cooked Wagyu Beef and Caramelised Onion,
Shaved Grana Padano

LASAGNA NAPOLETANA
20 Layers' Lasagna, Pork Sausage Ragu, San Marzano Tomato Sauce, Ricotta, Provolone

PAPPARDELLE AI FUNGHI E TARTUFO (V)
Porcini, King Brown, Shitake, Button Mushroom Ragu, Truffle Sauce

SPAGHETTI AL NERO GRANCHIO E ZUCCHINE
Squid ink Spaghetti, Blu Swimmer Crab, Zucchini, Cherry Tomato, Chilli, Lemon Crumble

GNOCCHI ALLA SORRENTINA E BURRATA
Baked Ricotta Gnocchi, San Marzano Tomato Sauce,
Mozzarella, Burrata, Parmesan

Side | Shared for the table

RUCOLA E PARMIGIANO
Wild Rocket Salad, Parmesan Cheese, Cider Vinaigrette, Balsamic Glaze

Dessert

CANNOLO SICILIANO
Cannoli Filled with Ricotta Chocolate, Pistachio, Orange Candy

CHEFS CREATION OF THE DAY

BOTTOMLESS DRINK MENU

AVAILABLE FOR GROUPS OF 6 OR MORE

Spritz

APEROL SPRITZ
Aperol, Prosecco, Soda

LIMONCELLO SPRITZ
Limoncello, Prosecco, Soda

House's Wine

RED WINE
Sangiovese

WHITE WINE
Grillo

Birra

PERONI ROSSA
Pale Lager 4.7%

PERONI LEGGERA LIGHT
Pale Lager 3.5%

PERONI NASTRO AZZURRO
Pale Lager 0% Zero Beer

Soft Drink

COKE

COKE ZERO

Macario CHINOTTO

Macario LIMONATA

Macario ARANCIATA

APPLE JUICE

1hr 30mins for $49/Person

2hrs for $59/Person