

For Starters

Soup of the Day 8.5

House marinated olives 8.0

Butter roasted calamari with saffron and capers 9.0

Truffled pecorino and leek croquettes, truffled mayonnaise (2) 6.0

Chorizo and fried potatoes with smoked paprika 6.5

Hervey Bay Scallop baked with parmesan cream and parsley 4.0

Grilled Saganaki with lemon and olive oil 7.5

Duck riellette with pear chutney and toast 9.0

Mains

Steak of the day, with parsley and pecorino salad. Your choice of chef's red wine jus, peppercorn sauce or garlic butter. \$m/p

Pan roasted Blue Eye, and crab and fennel broth. 29

Braised lamb neck with savoy cabbage, borlotti beans and pancetta. 24

Crispy confit duck leg with dill crushed potatoes and sauce vierge. 24

Pastas

Spaghettoni Aglio de Olio 12.5 / 19

Fresh braised ox cheek pappardelle with parmesan and basil 13 / 19.50

Fresh tagliatelle with smoked ham hock and peas in sage butter 13 / 20

Caramelized herb gnocchi with basil and tallegio cream and shitake mushrooms 14 / 22

Sides

Italian fried potatoes with garlic and rosemary. 7.0

Cos salad with basil cream, grapes and hazlenuts. 9

Homemade garlic bread 6.5

Mixed leaf salad 7.0

Roasted brussel sprouts with bacon and sherry vinegar 7.0

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