



TAKE AWAY MENU

ANTIPASTI

- Arancini with asparagus, parmesan, mozzarella & saffron (four) **\$8**
- Salted cod & potato croquettes, aioli, pickled onion (four) **\$15**
- San Daniele DOP prosciutto, mortadella, parmigiano, olives, crackers (for 2) **\$18**
- Southern calamari & zucchini, lightly fried **\$19**
- Burrata with Panzanella - bread, tomato, cucumber, basil, pickled onion salad *gfo* **\$19**
- Eggplant parmigiana **\$20**

PASTA – all main course size

- Thyme pappardelle, slow braised duck & swiss brown mushroom ragu **\$28**
- Basil calamarata, fish, mussels, calamari, prawns, tomato concasse **\$28**
- Traditional homemade lasagna bolognese **\$26**
- Penne, eggplant, passata, basil, salted ricotta **\$26**

Gluten Free pasta available (not lasagna)

BAMBINI PASTA – entrée size

- Penne Napoletana **\$17**
- Penne Bolognese **\$19**

SECONDI

- Twice cooked suckling pig, red cabbage salad, mustard fruits, pistachio *gf n* **\$32**
- Deboned lamb shoulder rolled with herbs, sicilian cous cous, salsa verde *gfo n* **\$31**
- Cone Bay Barramundi fillet, potato, tomato, lemon & herbs (in cryovac pouch) *gf* **\$32**

CONTORNI

- Crispy cocktail chat potato, rosemary, sea salt, mapuche *gf* **\$9**
- Rocket & pear salad, shaved parmesan, walnuts & balsamic vinaigrette *gf n* **\$9**
- Sauteed broccolini & green beans, garlic butter, shaved almonds *gf n* **\$9**

House made focaccia and Grain Bakery sourdough (for 2) **\$4**

DOLCI

- Traditional tiramisu with meringue, chocolate, hazelnut praline *n* **\$12**
- Mini Sicilian cannoli (2 per serve) **\$8**