



TAKE AWAY MENU

ASSAGGI

- Arancini with smoked rice, ricotta, spinach, charcoal breadcrumbs (four) **10**
- Bruschetta, mascarpone, mushrooms, celery, truffled pecorino **5.5ea**
- San Daniele prosciutto, house pickled green tomato, aged parmesan, black olive crackers **18**
- Polenta chips with gorgonzola sauce (six pieces) **13**

PRIMI

- Fish carpaccio (ask when ordering) gf **22.50**
- Beef carpaccio, quail eggs, celery, testun al Barolo cheese, walnut pesto gfo **21**
- Grilled calamari, preserved lemon, crispy herbs, toasted breadcrumbs gfo **21**
- Baked eggplant, basil & mozzarella sformatino, tomato coulis, crispy eggplant v **21.50**
- 'La stella' burrata, smoked asparagus, beetroot, kumato, charcoal & quinoa croutons gf **21**

PASTA

- Kids penne bolognese **19**
- Kids penne napoletana **17**
- Classic house made lasagna with bolognese & bechamel **30**
- Thyme pappardelle, slow braised duck & swiss brown mushrooms ragu **32**
- House made ravioli, tomato, ricotta, pesto & mozzarella, with sautéed asparagus & parmesan fondant n **XX**
- Squid ink spaghetti with crab, zucchini puree, lemon crumb, cherry tomato **34**

SECONDI

- Traditional slow braised lamb, white wine, sage, rosemary, potatoes gf **35**
- Fish of the day – ask waiter **38**
- 15 hour slow roasted free range suckling pig (Melandra Park, Hawkesbury NSW), purple cabbage salad, 'Cremona' mustard fruits, pistachio gfo n **38**
- Nolan 'private selection' rib eye cutlet 350gr, (Gympie, QLD) sautéed spinach, dutch carrots, roasted eschallots **40**
- King prawns shelled & grilled (four), fresh herbs, lemon gf **42**

CONTORNI

- Baby cos & curly endive, cucumber, shaved radish, parsley, lemon pangrattato **11**
- Rocket, parmesan, pear & walnut salad with balsamic vinaigrette n gf **11**
- Sauteed broccolini, anchovy butter, shaved salted ricotta gf **11**
- Crispy cocktail chat potato, rosemary, sea salt, mapuche gf v **10**

DOLCI

- Tiramisu with meringue, chocolate, hazelnut praline **14**
- Sesame seed cannoli, nougat semifreddo, salted caramel, chocolate soil & chocolate dipped crispy orange **14**
- Almond & orange torte with pistachio anglaise, rhubarb gf n **12**
- Millefoglie with lemon custard, seasonal berries, raspberry coulis **14**