



TAKE HOME MENU

ASSAGGI

- House made focaccia and Grain Bakery sourdough **2**
Arancini, basil pesto, mozzarella, semi dried tomato, charcoal crumb (four) **13**
Bruschetta, mascarpone, mushrooms, celery, parmasen **6ea**
Polenta chips (six pieces) **10**

PRIMI

- Sydney rock oysters natural with lemon **5.5ea**
Fish crudo (ask when ordering) *gf* **26**
Beef carpaccio, testun al Barolo cheese, walnut pesto, celery heart, quail eggs *gfo n* **28**
Grilled calamari, lemon, crispy herbs, toasted breadcrumbs *gfo* **29**
Sformatino di melanzane - baked eggplant, basil & mozzarella sformatino,
tomato coulis, crispy eggplant *v* **26**
Buffalo mozzarella, beetroot, speck, pickled baby artichoke *gf vo* **25**
Roasted cauliflower, parmesan fondue truffled butter, toasted pine nuts *gf n* **21**
Char-grilled Clarence River baby octopus, saffron potato, cherry tomato & celery,
on smoked eggplant puree *gf* **29**

PASTA

- Kids penne bolognese **20**
Kids penne napoletana **18**
Classic house made lasagna with bolognese & bechamel **32**
Thyme pappardelle, slow braised duck & swiss brown mushrooms ragu *gfo* **35**
House made squid ink spaghetti, crab, zucchini puree, roasted tomato, lemon breadcrumbs *gfo* **38**
Orecchiette with pork sausage ragu, cime di rapa, pecorino fondue, 'nduja crumble **35**
House made spinach ravioli filled with ricotta & porcini, pumpkin,
burnt butter, sage, toasted hazelnuts *n* **37**
House made fettuccine amatriciana, caramelised onion, cured pork cheek, tomato *gfo* **32**

Gluten free pasta add \$4 - penne or house made chickpea tagliolini available on request

SECONDI

- Fish of the day – ask waiter **45**
Herb crumbed veal cutlet 400gr (Northern Rivers NSW), butter & sage,
zucchini & mint salad, salted ricotta – serves 2 **87**
1kg t-bone, grain fed 'mbs2+' (Riverine District NSW), polenta chips, rocket,
parmesan, mushrooms, Tuscan salt *gf* **160**

CONTORNI

- Baby gem cos lettuce, radish & hazelnuts, goats cheese vinaigrette *n gf* **12**
Radicchio, fennel & orange salad, red wine vinegar *gf* **13**
Sautéed broccolini, green beans, garlic oil dressing, almond crumble *n gf* **12**
Crispy cocktail chat potato, rosemary, sea salt, mapuche *gf v* **11**

DOLCI

- Tiramisu with meringue, chocolate, honeycomb **14**
Sesame seed cannoli, nougat semifreddo, salted caramel, chocolate soil
& chocolate dipped crispy orange **14**
Baked 'millefoglie' tartin, pear, sultanas, roasted chestnuts, vanilla custard, shortbread crumble **14**