



## Salumi Board

*Selection of Italian Imported cured meats and grissini \$32*

## Aperitivo

### Seasonal Fresh Oysters \$27

*Half dozen, natural with home made vinaigrette, balsamic with crispy pancetta, or Mediterranean with tomato, shallot and cucumber crudité in vinaigrette*

### Grilled Calamari \$27

*Char grilled calamari with lemon thyme butter, salsa verde, black salt, chili flakes and home made smoked paprika mayonnaise*

### Deep Fried Calamari \$25

*With lemon and black garlic aioli*

### Stella Alpina \$27

*Melted Italian cheese wrapped in guanciale, with home made polenta, rosemary infused oil and balsamic glaze*

### Burrata \$30

*125g burrata, marinated heirloom tomato and basil infused E.V.O*

## Pasta

### Orecchiette \$30

*Cherry tomato, friarelli, chilli, and spiced toasted bread crumbs*

### Penne \$28

*Vodka, Napoletana sauce, peppered pancetta and shaved parmesan*

### Gnocchi \$32

*D.O.P Gorgonzola fondue, radicchio, walnuts and balsamic glaze*

### Spaghettoni \$40

*South Australian blue swimmer crab, lemon thyme butter and cherry tomato*

### Venison Ragu Tagliatelle \$37

*Th slow cooked venison, carrot, onion, celery and tomato sauce*

## Carne / Pesce

Eye Fillet \$55

*200g grass fed, red wine jus and mushroom trifolati*

Scotch Fillet \$58

*300g grain fed, salsa verde and mushroom trifolati*

Barramundi Fillet \$40

*Pan fried with red potato vellutata, grilled asparagus and lemon butter sauce*

Lamb Rolata \$40

*8 hour sous vide lamb shoulder, sauteed mustard leaves, chilli, mint sauce and red wine jus*

## Contorni

Rocket Salad \$18

*Rocket, radicchio, pear, pecorino cheese and manuka honey*

Shoestring Fries \$15

*Rosemary sea salt flakes*

Fried Artichoke \$20

*Smoked paprika mayonnaise and rosemary powder*

Brussel Sprouts \$22

*Caramelised brussel sprouts, truffle oil and parmesan cheese*

Organic Cauliflower \$22

*Gratinated with home made bechamel, parmesan cheese and crumbled crispy pancetta*

## dolci

Tiramisu \$20

*Classic homemade tiramisu*

Panna Cotta \$16

*Rotating flavours, ask your server for this week's flavour*

Affogato \$18

*Vanilla ice cream topped with fresh espresso and you choice of;  
Frangelico, Disaronno, Amaretto or Tia Maria*

Sorbet \$25

*Champagne and lemon sorbet with raspberry, mint and edible flowers*