

ENTREE

<u>Antipasti Board</u>	35
Selection of cured meats, house made and local produce	
<u>Bruschetta del giorno</u>	17
See board for today's selection	
<u>Burrata con fave</u>	18
Burrata, peas, broad beans, mint, toasted ciabatta (V, GF option)	
<u>Gamberetti a legna</u>	20
Wood fired prawns, gremolata butter (GF)	

MAINS

<u>Agnello brasato</u>	35
Pressed lamb shoulder, pancetta, cos lettuce, rosemary (GF)	
<u>Pesce del giorno</u>	33
Grilled fish, saffron polenta, salsa verde (GF)	
<u>Tagliatelle di cinghiale</u>	32
Braised wild boar ragu, tagliatelle, parmesan (GF option)	
<u>Orecchiette di zucchini</u>	30
Zucchini, asparagus, pesto, orecchiette (V) (Vegan, GF option)	

PIZZA

<u>Salsiccia di maiale</u>	25
Pork sausage, san marzano tomato, fennel, chilli, buffalo mozzarella	
<u>Prosciutto</u>	25
Prosciutto di parma, san marzano tomato, rocket, buffalo mozzarella	
<u>Cavolfiore</u>	23
Roasted cauliflower, confit garlic, truffle pecorino (V)	
<u>Margherita</u>	23
San marzano tomato, basil, buffalo mozzarella (V)	

V = Vegetarian | GF = Gluten Free

\$30 minimum spend per adult on weekends | 15% surcharge on public holidays

CONTORNI

<u>Insalata</u> Mixed green leaves, hazelnut dressing, parmesan (V, GF)	12
<u>Patate arrosto</u> Roasted potatoes, garlic, rosemary (V, GF)	12
<u>Verdi stagionali</u> Seasonal greens, lemon dressing, toasted almonds (V, GF)	12
<u>Ciotola di olive</u> Bowl of olives (V)	10
<u>Pane all'aglio e prezzemolo</u> Garlic and herb bread (V)	8
<u>Parmigiano</u> (V)	2

FORMAGGIO D'ITALIA

Served with lavosh, dried fruit, quince paste and roasted nuts

<u>Mauri taleggio - DOP</u>	13
A creamy textured washed rind from Pasturo, Italy. Aged six weeks. (cow) 40g	
<u>Il forteto cacao da bosca stagionata</u>	16
Black truffle infused cheese from Meggelano Valley, Tuscany (sheep) 40g	
<u>Ocelli testun al Barolo di piedmont</u>	16
Drunken cheese, barrel aged with Nebbiolo skins (cow and sheep) 40g	

DOLCE

<u>Semifreddo</u>	15
Honeycomb semifreddo, roast macadamia, almond tuille (GF option)	
<u>Pannacotta</u>	15
Vanilla and honey pannacotta, strawberries, balsamic (GF)	
<u>Torta al cioccolato</u>	15
Red wine and chocolate cake, 'The Butcher' blend, berry compote, mascarpone	

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