

## ENTREE

<u>Antipasti Board</u>	35
Selection of cured meats, house made and local produce <i>Add an Italian cheese – 12 per serve</i>	
<u>Polenta con pera</u>	18
Baked polenta, gorgonzola, poached pear, rocket, hazelnut dressing (V, GF)	
<u>Burrata con barbabietola</u>	18
Burrata, beetroot, balsamic, rosemary, vincotto, toasted ciabatta (V, GF option)	
<u>Capesante scottate</u>	22
Hervey Bay scallops, salsa verde, crisp pancetta, lemon (GF)	

## MAINS

<u>Agnello brasato</u>	35
Pressed lamb shoulder, eggplant caponata, ricotta (GF)	
<u>Pesce del giorno</u>	33
Grilled fish, potato and olive, capsicum and hazelnut sauce (GF)	
<u>Tagliatelle di cinghiale</u>	32
Braised wild boar ragu, tagliatelle, parmesan, oregano (GF option)	
<u>Orecchiette di funghi</u>	30
Wild mushrooms, orecchiette, truffle pecorino (V) (GF option)	

## PIZZA

<u>Pancia di maiale</u>	25
Pork belly, san marzano tomato, buffalo mozzarella, apple and fennel salad	
<u>Prosciutto</u>	25
Prosciutto di parma, san marzano tomato, rocket, buffalo mozzarella	
<u>Zucca</u>	23
Roasted pumpkin, confit garlic, walnuts, taleggio (V)	
<u>Margherita</u>	23
San marzano tomato, basil, buffalo mozzarella (V)	

V = Vegetarian | GF = Gluten Free

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

## CONTORNI

<u>Insalata</u> Rocket, pear, hazelnut dressing, parmesan (V, GF)	12
<u>Patate arrosto</u> Roasted potatoes, garlic, rosemary (V, GF)	12
<u>Cavoletto di bruxelles</u> Roasted brussel sprouts, pancetta, lemon (GF) (V option)	12
<u>Pane all'aglio e prezzemolo</u> Garlic and herb bread (V)	8
<u>Ciotola di olive</u> Bowl of olives (V, GF)	6
<u>Parmigiano</u> (V, GF)	2

## FORMAGGIO D'ITALIA

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

<u>Mauri taleggio - DOP</u>	15
A creamy textured washed rind from Pasturo, Italy. Aged six weeks. (cow) 40g	
<u>Il forteto cacao da bosca stagionata</u>	15
Black truffle infused cheese from Meggelano Valley, Tuscany (sheep) 40g	
<u>Mauri gorgonzola dolce DOP</u>	15
A soft, creamy textured blue cheese with a piquant finish (cow) 40g	
Selection of three	38

## DOLCE

<u>Sorbetto del giorno (GF)</u>	10
Soumah SV Brachetto sorbet	
House made vanilla ice cream	
<i>See specials board for other sorbet options</i>	
<u>Affogato</u>	15
Vanilla ice cream, frangelico, espresso (GF)	
<u>Pannacotta</u>	15
Vanilla and honey pannacotta, figs, pistachio (GF)	
<u>Torta al cioccolato</u>	15
Red wine and chocolate cake, 'The Butcher' blend, berry compote, mascarpone	

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