FUNGHI E TARTUFO

plant based restaurant

FOOD MENU · 100% PLANT-BASED

The Italian you love, reinvented with plants

Lasagne, arancini, meatballs, tiramisù: every recipe starts from the Italian original and is rebuilt, ingredient by ingredient, until it tastes just as you remember.

GFA Gluten free available · LFA Low FODMAP available · NFA Nut free available

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Antipasti e contorni

Appetizers, entrées and sides

Olive Nocellara GFA · NFA · LFA $10

Succulent Sicilian “Nocellara” green olives, brined to perfection and infused with the aromatic flavors of garlic and oregano, are served alongside rosemary tarallini.

CONTAINS Gluten, Wheat, Garlic – GF option contains: Soy

Crema di cannellini, carciofi dorati e semi di zucca GFA · NFA $16

A velvety cannellini bean cream is spread into a smooth base and topped with tender grilled artichokes. Toasted pumpkin seeds and pine nuts add a gentle crunch, while parsley oil and fresh herbs bring brightness and aromatic depth. Served with warm spinach piadina.

CONTAINS Gluten, Wheat, Soy, Tree nut (pine nut), Garlic

Casseruola rustica di peperoni e patate alle erbe GFA · NFA $16

Mediterranean-style peperonata and tender potato wedges are gently warmed with extra-virgin olive oil and prezzemolo. Served warm, this rustic casserole offers comforting sweetness and savoury herb notes.

CONTAINS Onion

Scarola tiepida con olive, capperi, uvetta e pinoli GFA · NFA $15

This classic Sicilian dish offers warm sautéed escarole gently tossed with olives, capers, sweet raisins and toasted pine nuts. Finished with a drizzle of extra-virgin olive oil. Served with toasted bread.

CONTAINS Gluten, Wheat, Sesame, Tree nut (pine nut), Garlic – GF option contains: Soy

Zucchine marinate con finocchi freschi e mandorle tostate $18

GFA · LFA · NFA

Marinated zucchini ribbons are paired with thinly shaved fresh fennel and toasted almonds. Finished with lemon zest, wild fennel fronds and black pepper, this vibrant Mediterranean side offers a delicate balance of freshness and crunch.

CONTAINS Tree nut (almond)

Insalata di barbabietola, carote e ceci GFA · LFA · NFA $18

Tender beetroot with crisp julienne carrots and chickpeas over fresh mixed salad. A fragrant orange and ginger dressing adds bright citrus notes, pumpkin seeds bring a delicate crunch, creating a refreshing balance of earthy sweetness and vibrant flavours.

Spinacini e funghi ostrica GFA · NFA $20

Sautéed fresh spinach paired with perfectly seasoned grilled slices of baby oyster mushroom, and semidried tomato.

CONTAINS Garlic

Calamari fritti GFA · LFA · NFA $21

This dish expertly mimics real calamari, delivering a remarkable taste and texture. Lemon pepper calamari, perfectly crisped and seasoned, is served on a fresh bed of mixed salad and carrots.

CONTAINS Wheat, Gluten

Arancine Funghi e Tartufo GFA · NFA $19

Mushroom and truffle arancine are delightful Italian rice balls that provide a twist on a classic dish. Each serving features three fried arancine.

CONTAINS Gluten, Wheat, Garlic, Onion

Polpette alla pizzaiola NFA $19

“Polpette alla pizzaiola” is a flavorful and satisfying dish that showcases meatballs simmered in a tomato-based sauce. The term “pizzaiola” describes the sauce style, inspired by the classic pizza toppings, including tomatoes, garlic and oregano.

CONTAINS Gluten, Wheat, Soy, Sesame, Garlic, Onion

Bread 5 · Bread with EVO oil & balsamic glaze 8 · Gluten free bread +3 (contains: Soy)

Primi

Pasta, rice and gnocchi

Pappardelle Funghi e Tartufo GFA · NFA $36

This signature dish features fresh pappardelle with earthy mushrooms and luxurious truffles in an incredibly rich cream sauce that's hard to believe is plant-based.

CONTAINS Gluten, Wheat, Soy, Garlic, Onion

Spaghetti carbonara LFA · NFA $34

Al dente spaghetti is enveloped in a rich, creamy sauce, crispy pancetta, and freshly cracked black pepper. This plant-based alternative mimics the traditional creamy texture and savory flavor of classic carbonara sauce.

CONTAINS Gluten, Wheat, Soy

Campanelle verdi, crema di zucca, scarola e noci NFA $32

Fresh green campanelle are coated in a silky pumpkin cream and tossed with sautéed scarola. Toasted walnuts add warmth and gentle crunch, while extra-virgin olive oil enhances the earthy sweetness and depth of this refined autumn-inspired pasta.

CONTAINS Gluten, Wheat, Tree nut (walnut), Garlic, Onion

Lasagne NFA $36

A plant-based twist on classic Lasagne alla Bolognese, featuring layers of fresh pasta sheets, rich Bolognese sauce and creamy béchamel, all served with a sprinkle of cheese.

CONTAINS Gluten, Wheat, Soy, Onion, Garlic

Fagottino di melanzane con cuore di pasta GFA · LFA · NFA $34

This dish is a true taste of Sicily. Fresh tagliatelle, delicately covered in Napoli sauce and fresh basil, is elegantly encased in crunchy, flavourful fried eggplant.

CONTAINS Gluten, Wheat, Onion, Garlic

Ravioli neri patate e tartufo su vellutata di asparagi bianchi $35

GFA · NFA

Black ravioli filled with potato and truffle are served with porcini and oyster mushrooms on a silky white asparagus velouté. Finished with sliced mushrooms and fresh chives for an elegant balance of earthy depth and creamy texture.

CONTAINS Gluten, Wheat, Soy, Onion, Garlic, Chives – GF available with gnocchi

Risotto carciofi, zucchine e spinaci GFA · NFA $30

Arborio risotto with zucchini, artichoke cream and fresh baby spinach. Toasted hazelnuts add gentle warmth and crunch, completing this elegant plant-based interpretation of a classic Italian risotto.

CONTAINS Soy, Tree nut (hazelnut), Onion

Gnocchi sorrentina GFA · LFA · NFA $32

Gnocchi Sorrentina is a renowned dish from Sorrento, featuring homemade potato gnocchi served in a fresh Napoli sauce made from tomatoes, abundant fragrant basil and cheese.

CONTAINS Gluten, Wheat, Onion, Garlic

Gluten free pasta or gnocchi +4

Secondi

Meat and fish

Pesce spada alla siciliana LFA · NFA $36

Breadcrumb-crusted grilled swordfish is enhanced by a wonderful dressing made with extra-virgin olive oil, lemon and mint, and is accompanied by zucchini and fennel salad.

CONTAINS Gluten, Wheat, Soy, Tree nut (almond)

Sogno di Brasato al Vino Rosso GFA · NFA $36

A plant-based interpretation of a timeless Italian classic: slow-braised in red wine with the traditional vegetables of a rustic stew and tender potatoes gently cooked in the sauce, creating a rich, velvety dish that evokes the depth and warmth of countryside comfort cooking.

CONTAINS Gluten, Wheat, Soy, Onion, Garlic, Allium

Polpettone ripieno GFA · NFA $36

This dish is a reinterpretation of traditional Sicilian meatloaf, filled with mashed potatoes and friarielli, and accompanied by grilled oyster mushrooms, sautéed spinach and semidried tomato. This plant-based version retains the unmistakable, classic flavour of the original meat dish.

CONTAINS Soy, Garlic

Dolci

Desserts

Pannacotta ai frutti di bosco GFA · LFA $17

This creamy Italian dessert, made from cooked cream and paired with tangy berry fruit.

CONTAINS Gluten, Soy

Cheesecake al cioccolato $18

Savor a decadent dessert with a rich chocolate layer on a crunchy hazelnut and cookie base. Topped with fresh strawberries, whipped cream and caramelized hazelnuts.

CONTAINS Gluten, Wheat, Soy, Nut

Coppa gelato GFA $20

Indulge in a delicious cup of ice cream drizzled with liqueur for a delightful twist: lemon and limoncello, hazelnut and pistachio liqueur, or pistachio and chocolate liqueur.

CONTAINS Nut, Liquor

Tiramisù caffè e Amaretto di Saronno NFA — $20

Our Coffee and Amaretto Tiramisù is a luscious, plant-based twist on the Italian dessert.

CONTAINS Gluten, Nut, Liquor

Caffè e tè

Coffee and tea

Black coffee or tea — $7

Espresso, macchiato, piccolo. English breakfast, Earl grey, Green, Lemon and ginger, Peppermint, Chamomile.

Double or white coffee — $9

Hot chocolate — $9

Italian thick hot chocolate, Australian hot chocolate.

CONTAINS Gluten

Iced chocolate or latte — $10

Hazelnut iced chocolate.

CONTAINS Nut

Affogato al liquore GFA — $18

Scoop of hazelnut gelato with a shot of espresso and liqueur.

CONTAINS Gluten, Nut, Liquor

Choice of milk: soy, almond, macadamia, oat · Whipped cream +2

LET THE CHEF CHOOSE

Chef's selection

$100 per person · minimum 2 people

APERITIF AND APPETIZER

Italian prosecco

A glass of Italian prosecco per person

Olive Nocellara

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ENTRÉE

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Arancine Funghi e Tartufo

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MAIN

Ravioli neri patate e tartufo su vellutata di asparagi bianchi

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DESSERT

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Cheesecake al cioccolato

Savor a decadent dessert with a rich chocolate layer on a crunchy hazelnut and cookie base. Topped with fresh strawberries, whipped cream and caramelized hazelnuts.

CONTAINS Gluten, Wheat, Soy, Sesame, Tree nut (pine nut, hazelnut), Onion, Garlic, Chives

Allergies & info

We take food allergies very seriously and will do our best to accommodate your dietary requirements upon request. However, please be aware that our kitchen handles allergens, and we cannot guarantee that our dishes are completely free from trace amounts. Please inform the waitstaff of any allergies or dietary requirements you may have.

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SURCHARGES

A surcharge of 10% applies on weekends and a surcharge of 15% on public holidays.