
ANTIPASTI

PIZZETTA BIANCA <i>oregano, sea salt</i>	12
<i>add garlic butter</i>	+3
MARINATED OLIVES <i>VG, GF</i>	10
OYSTERS NATURAL <i>strawberry mignonette, lemon GF</i>	28/55
EGGPLANT TAHINI, <i>pine nuts, preserved lemon, currants VG, GF</i>	12
LA DELIZIA STRACCIATELLA, <i>chilli crunch V</i>	14

PASTA

PORK AND FENNEL RAGU	35
<i>reginette, red wine, parmesan, pangrattato</i>	
MACCHERONCINI CARBONARA	34
<i>guanciale, egg, black pepper, chives</i>	
TAGLIATELLE WITH SHARK BAY CRAB	42
<i>chilli, garlic, tomato sugo, lemon</i>	
GNOCCHI ALLA VODKA	34
<i>torched provolone bechamel, parmesan, pangrattato vo</i>	
SPINACH BOLOGNESE	34
<i>tagliatelle, mushrooms, parmesan, pangrattato vo</i>	
SEAFOOD SPAGHETTI MARINARA TO SHARE	90
<i>tiger prawns, squid, mussels, seasonal fish, tagliatelle pasta, chilli, garlic, lemon</i>	
GLUTEN FREE PASTA. +3	
ADD NDUJA +4	

WOODFIRED PIZZA

MARGHERITA <i>tomato sugo, fior di latte, basil V, VGO</i>	27
FUNGHI <i>mushrooms, bechamel, walnut pesto, spinach, fior di latte</i>	31
CAPRICCIOSA <i>artichoke, ham, olives, mushrooms</i>	30
MARCO POLLO <i>chicken, roast peppers, onion, olives</i>	31
PEPPERONI <i>local pepperoni, tomato base, fior di latte</i>	29

CONTORNI

ROSEMARY GARLIC FRIES <i>V, GF</i>	14
MIXED GREEN VEGETABLES <i>herb butter V, GF</i>	16
HOUSE GARDEN SALAD <i>balsamic vinaigrette V, GF</i>	14

BIMBI

KIDS CHEESEBURGER <i>GFO</i> / FISH FINGERS <i>with chips & choccy treat</i>	18
SPAGHETTI <i>tomato sauce, cheese, garlic bread vo</i>	16

OXHEART TOMATO CARPACCIO <i>roasted peppers, salsa verde VG, GF</i>	20
KINGFISH CRUDO <i>bergamont, pomegrante, raddish GF</i>	29
SPINACH ARANCINI [3] <i>artichoke mayonnaise, balsamic glaze V</i>	18/6EA
CALAMARI FRITTO <i>garlic mayonnaise</i>	23
ANTIPASTI BOARD	38
<i>locally cured meats, olives, marinated peppers, lombardi pickles, toasted bread GFO</i>	

SECONDI

CHICKEN PARMIGIANA	36
<i>served with either pasta alla Napoletana or fries and house salad</i>	
CHILLI MUSSELS	40
<i>white wine, garlic, tomato sugo, toast ciabatta GFO</i>	
ADD PASTA	+8
CHAR-GRILLED AMELIA PARK LAMB CUTLETS	52
<i>tahini cream, honey balsamic, potatoes, cress</i>	
GRILLED SALMON	44
<i>crispy potatoes, dill butter sauce, watercress GF</i>	
100 DAY GRAIN FED 300G SCOTCH FILLET	56
<i>skordalia, green beans, beef jus GF</i>	
STIRLING RANGES BEEF CHEEK	42
<i>pure di patate, gremolata GF</i>	

LA HOT SALSICCIA	31
<i>Italian sausage, nduja, tomato sugo, fior di latte, honey</i>	
THE GAMBERI <i>dill marinated prawn, gremolata, rocket, lemon</i>	32
HEY RUCOLA <i>prosciutto, parmesan, tomato sugo, fior di latte</i>	32
BELLA ZUCCA <i>spiced pumpkin, chilli, broccolini, currents, fetta V</i>	30
GLUTEN FREE BASE +5 VEGAN CHEESE +3	

DOLCE

CHOCOLATE FUDGE BROWNIE <i>walnut, salted caramel gelato V</i>	16
TIRAMISU TO SHARE <i>savoiardis, mascarpone, espresso V</i>	16
AFFOGATO <i>vanilla bean gelato, espresso</i>	9
GELATO SCOOP	6

NOT ALL INGREDIENTS ARE LISTED
PLEASE ADVISE YOUR SERVER OF ANY DIETARY REQUIREMENTS OR ALLERGIES.
EFTPOS TRANSACTIONS WILL INCUR A MERCHANT FEE OF 0.25% TO 1.7%.
A 5% SURCHARGE APPLIES ON SUNDAYS, AND 15% ON PUBLIC HOLIDAYS.