

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 (A)</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>	
PRAWN TAGLIATELLE		40
	<i>lemon garlic butter sauce, chilli, cherry tomatoes (A)</i>	
GNOCCHI ALLA VODKA		34
	<i>torched provolone bechamel, parmesan, pangrattato vo</i>	
CHICKEN BASIL PESTO AGNOLOTTI		36
	<i>pine nut currant agrodolce, stracciatella</i>	
SEAFOOD MARINARA TO SHARE		90
	<i>local crab, prawns, squid, mussels, tagliatelle pasta, chilli, garlic, lemon (M)</i>	
GLUTEN FREE PASTA.	+3	ADD NDUJA +4

WOODFIRED PIZZA

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

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 / FISH FINGERS with chips & choccy treat (1)</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 (A)</i>	29
SPINACH ARANCINI [3]	<i>artichoke mayonnaise, balsamic glaze v</i>	18/6EA
CALAMARI FRITTO	<i>garlic mayonnaise (1)</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 (A)</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 (A)</i>	
100 DAY GRAIN FED 300G SCOTCH FILLET		56
	<i>skordalia, green beans, beef jus GF</i>	
STIRLING RANGES BEEF CHEEK		42
	<i>purè di patate, gremolata GF</i>	

LA HOT SALSICCIA		31
	<i>tomato sugo, Italian sausage, nduja, tomato sugo, fior di latte, honey</i>	
THE GAMBERI		32
	<i>tomato sugo, dill marinated prawn, gremolata, rocket, lemon (1)</i>	
HEY RUCOLA	<i>prosciutto, parmesan, tomato sugo, fior di latte</i>	32
BELLA ZUCCA	<i>spiced pumpkin, chilli, broccolini, currants, 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>savoiard, mascarpone, espresso v</i>	16
AFFOGATO	<i>vanilla bean gelato, espresso</i>	9
GELATO SCOOP		6

V - VEGETARIAN | VG - VEGAN | GF - GLUTEN-FREE
VO - VEGETARIAN OPTION | VGO - VEGAN OPTION | GFO - GLUTEN-FREE OPTION
A - AUSTRALIAN | I - IMPORTED | M - MIXED ORIGIN
PLEASE ADVISE YOUR SERVER OF ANY DIETARY REQUIREMENTS OR ALLERGIES
NOT ALL INGREDIENTS ARE LISTED