

ANTIPASTI

PIZZETTA BIANCA	<i>oregano, sea salt</i>	12
	<i>add garlic butter</i>	+3
MARINATED OLIVES	VG, GF	10
OYSTERS NATURAL	<i>strawberry shrub mignonette, lemon</i> (A)	32/60
EGGPLANT TAHINI,	<i>pine nuts, preserved lemon, currants</i> VG, GF	12
LA DELIZIA STRACCIATELLA,	<i>chilli crunch</i> V	15

PASTA

PORK AND FENNEL RAGU		35
	<i>reginette, red wine, parmesan, pangrattato</i>	
PRAWN TAGLIATELLE		40
	<i>lemon garlic butter sauce, chilli, cherry tomatoes</i> (A)	
GNOCCHI ALLA VODKA		34
	<i>torched provolone bechamel, parmesan, pangrattato</i> VO	
CHICKEN BASIL PESTO AGNOLOTTI		36
	<i>pine nut currant agrodolce, stracciatella</i>	
SEAFOOD MARINARA TO SHARE		90
	<i>prawns, squid, mussels, salmon, tagliatelle pasta, chilli, garlic, lemon</i> (M)	

GLUTEN FREE PASTA. +3 ADD NDUJA +4

WOODFIRED PIZZA

MARGHERITA	<i>tomato sugo, fior di latte, basil</i> V, VGO	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>	30
FUNGHI	<i>bechamel, mushrooms, walnut pesto, spinach, fior di latte</i> V, VGO	31

CONTORNI

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

BIMBI

KIDS CHEESEBURGER	GFO / FISH FINGERS	<i>with chips & choccy treat</i> (I)	18
SPAGHETTI	<i>tomato sauce, cheese, garlic bread</i> VO		18

OXHEART TOMATO CARPACCIO	<i>roasted peppers, salsa verde</i> VG, GF	20
KINGFISH CRUDO	<i>bergamont, pomegrante, raddish</i> GF (A)	29
SPINACH ARANCINI [3]	<i>artichoke mayonnaise, balsamic glaze</i> V	18/6EA
CALAMARI FRITTO	<i>garlic mayonnaise</i> (I).	24
ANTIPASTI BOARD		38
	<i>locally cured meats, olives, marinated peppers, lombardi pickles, toasted bread</i> GFO	

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</i> GFO (A)	
ADD PASTA		+8
CHAR-GRILLED AMELIA PARK LAMB CUTLETS		52
	<i>tahini cream, honey balsamic, potatoes, cress</i> GF	
GRILLED SALMON		44
	<i>crispy potatoes, dill butter sauce, watercress</i> GF (A)	
100 DAY GRAIN FED 300G SCOTCH FILLET		56
	<i>skordalia, green beans, beef jus</i> GF	
STIRLING RANGES BEEF CHEEK		42
	<i>purè di patate, green beans, gremolata</i> GF	

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</i> (I)	
HEY RUCOLA	<i>prosciutto, parmesan, tomato sugo, fior di latte</i>	32
BELLA ZUCCA	<i>spiced pumpkin, chilli, broccolini, currants, fetta</i> V	30
GLUTEN FREE BASE	+5	VEGAN CHEESE +3

DOLCE

CHOCOLATE FUDGE BROWNIE	<i>walnut, salted caramel gelato</i> V	16
TIRAMISU TO SHARE	<i>savoiardi, mascarpone, espresso</i> V	16
AFFOGATO	<i>vanilla bean gelato, espresso</i> V, GF	9
GELATO SCOOP	<i>ask staff for flavours</i>	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