
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>	
MACCHERONCINI CARBONARA	34
<i>guanciale, egg, black pepper, chives</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>	
SPINACH BOLOGNESE	34
<i>tagliatelle, mushrooms, parmesan, pangrattato vo</i>	
SEAFOOD SPAGHETTI MARINARA TO SHARE	90
<i>tiger prawns, squid, mussels, seasonal fish, tagliatelle, 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</i> / FISH FINGERS <i>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