



MENU



CRUDO BAR

CHOOSE YOUR FISH AND YOUR DRESSING

FISH		DRESSING	
TONNO	23	NAPOLI	
Bermagui yellowfin		Rio Vista olive oil & lemon	
RICCIOLA	25	GENOVA	
Spencer Gulf Kingfish		Taggiasca olives & preserved lemon	
CAPELANTE	28	PALERMO	
Abrolhos WA scallops		Fresh tomato, baby capers & basil	
PESCE DEL GIORNO		VENEZIA	
Market Fish Crudo	MP	Agrodolce red onion, shallots & white balsamic	
		CAGLIARI	
		Shaved fennel, Pilu Bottarga & olive oil	

OSTRICHE OYSTERS

WALLIS LAKE Sydney Rocks	7.5
ALBANY Sydney Rocks	8
TASMANIA Miyagi	7.5
All oysters served natural with side of parsley, eschalot & black pepper dressing	

I MARINATI

INSALATA DI POLPO	36
Fremantle octopus salad, potato, olives, capers & green beans	
GAMBERI ALLA CATALANA	34
Mooloolaba prawns, pickled onions, tomato & shaved celery	
ACCIUGHE	19
White anchovies & lemon	

PANE

FOCACCIA PUGLIESE	14
PANE CARASAU	7

DISHES FROM OUR FAVOURITE PORT CITIES OF ITALY

CAGLIARI

ANTIPASTO	
PICCOLO FRITTO MISTO	36
Deep fried seafood & bottarga mayo	
PASTA	
SPAGHETTI ALLA BOTTARGA	42
Spanner crab, lemon myrtle & Pilu Bottarga	
SECONDO	
AGNELLO ALLA SARDA	57
Braised lamb shoulder, fennel, sun dried tomatoes & olives	
DOLCE	
ORIGLIETTAS	18
Mirto poached cherries, almond gelato & origliettas	

NAPOLI

ANTIPASTO	
MOZZARELLA IN CARROZZA	18
Fried mozzarella sandwich, anchovy & red peppers	
PASTA	
SEDANINI AL RAGU GENOVESE	36
Braised beef shin and onion ragu	
SECONDO	
MELANZANE ALLA PARMIGIANA	31
Eggplant Parmigiana	
DOLCE	
LIMONCELLO BABA	20
Limoncello baba & whipped mascarpone	

VENEZIA

ANTIPASTO	
BACCALA MANTECATO	16
Whipped salt cod & toasted sourdough	
PASTA	
RAVIOLI DI MAGRO	31
filled with ricotta & Asiago cheese, mint and garden peas	
SECONDO	
MERLUZZO	69
Murray Cod fillet, spinach in tecia, lemon & white wine	
DOLCE	
CREMA FRITTA	18
Fried custard cream, honey & candied orange	

GENOVA

ANTIPASTO	
TESTA IN CASSETTA	21
Pork terrine, egg & arugula salad	
PASTA - SERVES 2	
PACCHERI ALLO SCOGLIO	68
Calamari, mussels, vongole, white fish & cherry tomatoes	
SECONDO	
POLPETTE LIGURI	38
Pork and veal meatballs with roasted peppers	
DOLCE	
SEMIFREDDO SACRIPANTINA	21
Marsala, coffee & white chocolate semifreddo & coffee granita	

PALERMO

ANTIPASTO	
RICOTTA DI BUFALA	19
Buffalo ricotta, heirloom zucchini, pine nuts & sultanas	
PASTA	
FUSILLONI ALLA NORMA	29
Eggplant, tomato & ricotta salata	
SECONDO	
GAMBERONI	56
Mooloolaba king prawns, tomato and Tropea onion agro dolce	
DOLCE	
TORTA SETTEVELI	22
'Seven Veils' cake - layers of chocolate sponge, hazelnut and chocoalte mousse	

CONTORNI

Insalata verde, egg & Parmigiano Reggiano	16
Heirloom tomato salad, red onion & buffalo feta	16
Green beans, tomato & ricotta salata	16
Roasted potatoes, garlic & rosemary	16

MAIALETTO ARROSTO

Traditional slow roasted, free range, 1/2 suckling pig from Western Plains VIC. Served with roasted potatoes. For up to 5 guests.

PRE-ORDER 48hrs in advance
\$550

A TRIP THROUGH THE PORTS

5 COURSE SHARING MENU
\$89PP

This menu is intended to be enjoyed together, courses are served family-style to the center of the table.

Pane Carasau

Ricotta di Bufala

Insalata di Polpo

Paccheri Allo Scoglio

Polpette Liguri

Insalata Verde

We cannot guarantee the complete omission of allergens or foods which may cause an intolerance. Please inform our team if you have a food allergy or intolerance.

One bill per table, no split bills. A 1.4 % credit card surcharge applies to all bills.

A 10% Weekend Surcharge applies on Saturdays and Sundays. A 15% surcharge applies on Public Holidays.

An 8% service fee applies to groups of 8 or more. Accor+ Explorer members receive a 15% discount for tables of 10 or less. T&Cs apply.

