



# MENU



## CRUDO BAR

CHOOSE YOUR FISH AND YOUR DRESSING

FISH		DRESSING	
<b>TONNO</b>	23	<b>NAPOLI</b>	
Bermagui yellowfin		Rio Vista olive oil & lemon	
<b>RICCIOLA</b>	25	<b>BARI</b>	
Spencer Gulf Kingfish		Olives, lemon and parsley	
<b>CAPELANTE</b>	28	<b>PALERMO</b>	
Shark Bay WA scallops		Fresh tomato, baby capers & basil	
<b>PESCE DEL GIORNO</b>		<b>VENEZIA</b>	
Market Fish Crudo	MP	Agrodolce red onion, shallots & white balsamic	
		<b>CAGLIARI</b>	
		Shaved fennel, Pilu Bottarga & olive oil	

## OSTRICHE OYSTERS

<b>PEMBULA Sydney Rocks</b>	7.5
<b>ALBANY Sydney Rocks</b>	8
<b>TASMANIA Moulting</b>	7.5
All oysters served natural with side of parsley, eschalot & black pepper dressing	

## I MARINATI

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

## PANE

<b>FOCACCIA PUGLIESE</b>	14
Tomato, olive & herb focaccia	
<b>PANE CARASAU</b>	7
Sardinian flat bread	

## DISHES FROM OUR FAVOURITE PORT CITIES OF ITALY

### CAGLIARI

<b>ANTIPASTO</b>	
<b>PICCOLO FRITTO MISTO</b>	36
Deep fried seafood & bottarga mayo	
<b>PASTA</b>	
<b>SPAGHETTI ALLA BOTTARGA</b>	48
Spanner crab, lemon myrtle & Pilu Bottarga	
<b>SECONDO</b>	
<b>AGNELLO ALLA SARDA</b>	55
Braised lamb shoulder, fennel, sun dried tomatoes & olives	
<b>DOLCE</b>	
<b>ORIGLIETTAS</b>	18
Almond gelato, caramelised figs, & origliettas	

### NAPOLI

<b>ANTIPASTO</b>	
<b>MOZZARELLA IN CARROZZA</b>	18
Fried mozzarella sandwich, anchovy & red peppers	
<b>PASTA</b>	
<b>SEDANINI AL RAGU GENOVESE</b>	42
Braised beef shin & onion ragu	
<b>SECONDO</b>	
<b>POLPETTE NAPOLETANE</b>	38
Pork and veal meatballs with roasted peppers	
<b>DOLCE</b>	
<b>LIMONCELLO BABA</b>	20
Limoncello baba & crema al limone	

### VENEZIA

<b>ANTIPASTO</b>	
<b>BACCALA MANTECATO</b>	16
Whipped salt cod & polenta fritta	
<b>PASTA</b>	
<b>RAVIOLI DI MAGRO</b>	38
filled with ricotta & Asiago cheese, lemon, & zucchini flowers	
<b>SECONDO</b>	
<b>MERLUZZO</b>	69
Murray Cod fillet, spinach in tecia, lemon & white wine	
<b>DOLCE</b>	
<b>FRITELLE DI CARNEVALE</b>	18
Warm ricotta fritters with orange mascarpone	

### BARI

<b>ANTIPASTO</b>	
<b>ANTIPASTINO CLASSICO</b>	23
Capocollo, Caciocavallo cheese, Cerignola olives & taralli	
<b>PASTA</b>	
<b>ORECCHIETTE</b>	35
Cime di rapa, anchovies, pangrattato, garlic & chilli	
<b>SECONDO</b>	
<b>BRACIOLE ALLA BARESE</b>	42
Veal involtini filled with pinenuts, pancetta & Pecorino	
<b>DOLCE</b>	
<b>PASTICCIOTTO</b>	19
Shortcrust pastry filled with warm custard & poached quince	

### PALERMO

<b>ANTIPASTO</b>	
<b>RICOTTA DI BUFALA</b>	19
Buffalo ricotta, heirloom zucchini, pine nuts & sultanas	
<b>PASTA - SERVES 2</b>	
<b>PACCHERI ALLO SCOGLIO</b>	70
Calamari, mussels, vongole, white fish & cherry tomatoes	
<b>SECONDO</b>	
<b>GAMBERONI</b>	56
Mooloolaba king prawns, tomato & Tropea onion agro dolce	
<b>DOLCE</b>	
<b>TORTA SETTEVELI</b>	22
'Seven Veils' cake - layers of chocolate sponge, hazelnut & chocolate 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
Eggplant Parmigiana	29

## 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

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.

## 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 Napoletane  
Insalata Verde

