



MENU

Menu items and prices subject to changine without notice

CRUDO BAR

CHOOSE YOUR FISH AND YOUR DRESSING

FISH		DRESSING
TONNO	23	NAPOLI
Bermagui yellowfin tuna (A)		Rio Vista olive oil & lemon
RICCIOLA	25	BARI
Spencer Gulf Kingfish (A)		Parsley, olives and lemon olive oil
CAPELANTE	30	PALERMO
Hervey Bay QLD scallops (A)		Fresh tomato, baby capers & basil
PESCE DEL GIORNO	MP	VENEZIA
Market Fish Crudo (A)		Agrodolce red onion, shallots & white balsamic
		CAGLIARI
		Shaved fennel, Pilu Bottarga & olive oil



OSTRICHE

OYSTERS

MERIMBULA, NSW Sydney Rock	(A)	7.5
ROYAL MIYAGI, Boomer Bay TAS	(A)	8
GAZANDER, Coffin Bay SA Pacific	(A)	7.5
All oysters served natural with side of parsley, eschalot & black pepper dressing		

PANE

FOCACCIA PUGLIESE	14
Tomato, olive & herb focaccia	
PANE CARASAU	7
Sardinian crispy bread	

I MARINATI

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

DISHES FROM OUR FAVOURITE PORT CITIES OF ITALY

CAGLIARI		NAPOLI
ANTIPASTO		ANTIPASTO
PICCOLO FRITTO MISTO (M)	36	MOZZARELLA IN CARROZZA 18
Deep fried seafood & bottarga mayo		Fried mozzarella sandwich, anchovy & red peppers
PASTA		PASTA
SPAGHETTI ALLA BOTTARGA (A)	48	SEDANINI AL RAGU GENOVESE 42
Spanner crab, lemon myrtle & Pili Bottarga		Braised beef shin and onion ragu
SECONDO		SECONDO
AGNELLO ALLA SARDA	58	POLPETTE NAPOLETANE 38
Braised lamb shoulder, fennel, sun dried tomatoes & olives		Pork and veal meatballs with roasted peppers
DOLCE		DOLCE
ORIGLIETTAS	18	LIMONCELLO BABA 20
Poached pear, almond gelato & origliettas		Limoncello baba & whipped mascarpone

VENEZIA	
ANTIPASTO	
BACCALA MANTECATO (A)	16
Whipped salt cod & polenta frita	
PASTA	
RAVIOLI DI MAGRO	38
filled with ricotta & Asiago cheese, lemon, and zucchini flowers	
SECONDO	
MERLUZZO (A)	69
Murray Cod fillet, spinach in tecia, lemon & white wine	
DOLCE	
FRITELLE DI CARNEVALE	18
Warm ricotta fritters with vanilla mascarpone	

BARI		PALERMO	
ANTIPASTO		ANTIPASTO	
ANTIPASTINO CLASSICO	23	RICOTTA DI BUFALA	19
Capocollo, Caciocavallo cheese, Cerignola olives & taralli		Buffalo ricotta, heirloom zucchini, pine nuts & sultanas	
PASTA		PASTA - SERVES 2	
ORECCHIETTE	35	PACCHERI ALLO SCOGLIO (A)	70
Cime di rapa, Italian sausage, pangrattato, garlic & chilli		Cuttlefish, mussels, pippies, white fish & cherry tomatoes	
SECONDO		SECONDO	
BRACIOLE ALLA BARESE	42	GAMBERONI (A)	56
Veal involtini filled with pinenuts, pancetta & Pecorino		Mooloolaba king prawns, tomato and Tropea onion agrodolce	
DOLCE		DOLCE	
PASTICIOTTO	19	TORTA SETTEVELI	22
Shortcrust pastry filled with warm custard & poached quince		'Seven Veils' cake - layers of chocolate sponge, hazelnut and chocolate mousse	

CONTORNI

Insalata verde, egg & Parmigiano Reggiano	18
Heirloom tomato salad, red onion & buffalo feta	18
Cavolfiore, pangrattato & Pecorino	16
Roasted potatoes, garlic & rosemary	16
Eggplant Parmigiana	29

MAIALETTO ARROSTO

Traditional slow roasted, free range, ½ suckling pig from Western Plains VIC. Served with roasted potatoes. For up to 5 guests.

PRE-ORDER 48hrs in advance
\$595

A - Australian I - Imported M - Mixed

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.

A 10% Weekend Surcharge applies on Saturdays and Sundays. A 15% surcharge applies on Public Holidays. Groups of 8 or more attract an 8% service fee on weekdays and 5% on weekends. 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



A fisherman in a white striped shirt and blue shorts holds a large, vibrant red fish, likely a scorpionfish, on a boat. The background shows a harbor with other boats and buildings. The word "Flaminia" is overlaid in a white script font.

Flaminia

A large, tangled pile of red fishing nets is the central focus of the image. The nets are made of a fine, vibrant red mesh. Interspersed throughout the pile are several thick, white braided ropes. Attached to the ropes are numerous wooden floats, which are smooth, oval-shaped, and have a warm, reddish-brown hue. The entire pile of gear is resting on a flat, grey, textured surface, possibly a concrete pier or dock. A sharp, dark shadow of the pile is cast onto the surface to the left, indicating a strong light source from the right. The image has a slightly grainy texture and is framed by white, rounded corners at the top and bottom.

Flaminia

