MENU

CRUDO BAR
CHOOSE YOUR FISH AND YOUR DRESSING

FISH

TONNO 28
Bermagui yellowfin tuna (A)

RICCIOLA 25
Spencer Gulf Kingfish (A)

CAPESANTE 30
Hervey Bay QLD scallops (A)

PESCE DEL GIORNO MP
Market Fish Crudo (A)

DRESSING

NAPOLI
Rio Vista olive oil & lemon

PESCARA
Grapes, almond and sea blight

PALERMO
Fresh tomato, baby capers & basil

VENEZIA
Agrodolce red onion, shallots & white balsamic

CAGLIARI
Shaved fennel, Pilu Bottarga & olive oil



OSTRICHE
OYSTERS

SYDNEY ROCK, NSW (A) 7.5

ALBANY ROCK, Albany WA (A) 8

GAZANDER PACIFIC, Coffin Bay SA (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

ANTIPASTO
PICCOLO FRITTO MISTO (M) 36
Deep fried seafood & bottarga mayo

PASTA
SPAGHETTI ALLA BOTTARGA (A) 48
Spanner crab, lemon myrtle & Pilu Bottarga

SECONDO
AGNELLO ALLA SARDA 58
Braised lamb shoulder, fennel, sun dried tomatoes & olives

DOLCE
ORIGLIETTAS 18
Poached pear, almond gelato & origliettas

NAPOLI

ANTIPASTO
MOZZARELLA IN CARROZZA 18
Fried mozzarella sandwich, anchovy & red peppers

PASTA
SEDANINI AL RAGU GENOVESE 42
Braised beef shin and onion ragu

SECONDO
POLPETTE NAPOLETANE 38
Pork and veal meatballs with roasted peppers

DOLCE
LIMONCELLO BABA 20
Limoncello baba & whipped mascarpone

VENEZIA

ANTIPASTO
BACCALA MANTECATO (A) 16
Whipped salt cod & polenta fritta

PASTA
RAVIOLI DI MAGRO 38
filled with ricotta & Asiago cheese, with lemon and broad beans

SECONDO
MERLUZZO (A) 69
Murray Cod fillet, spinach in tecia, lemon & white wine

DOLCE
FRITELLE DI CARNEVALE 18
Warm ricotta fritters with vanilla mascarpone

PESCARA

ANTIPASTO
SEPPIE (A) 38
Cuttlefish braised with garden peas & lardo, toasted sourdough

PASTA
SPAGHETTI ALLA CHITARRA (A) 35
Vongole, saffron & zucchini

SECONDO
PESCE (A) 79
King George Whiting alle brace, with brodetto & rainbow silverbeet

DOLCE
TETTE DELLE MONACHE 22
Soft Italian sponge filled with custard and candied orange, served with fresh cherries

PALERMO

ANTIPASTO
RICOTTA DI BUFALA 19
Buffalo ricotta, heirloom zucchini, pine nuts & sultanas

PASTA - SERVES 2
PACCHERI ALLO SCOGLIO (A) 70
Cuttlefish, mussels, pippies, white fish & cherry tomatoes

SECONDO
GAMBERONI (A) 56
Skull Island Prawns with orange, fennel and olive

DOLCE
TORTA SETTEVELI 22
'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 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 - 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.