

ENTRÉES

Macco Di Fave \$18

Bean dip served with confit tomatoes and pan seared prawns.

Carpaccio di Pesce \$18

Cured Barramundi, smoked eggplant, lemon mayo finished with chive oil

MAINS

Rigatoni al Zafferano \$36

Rigatoni tossed in a saffron sauce with italian sausage and zucchini.

Vitello Saltimbocca \$46

Veal medallions topped with sage and prosciutto finished with a white wine butter sauce and served with mash potato and sautéed spinach.

Pesce \$44

Pan seared oven baked catch of the day served with heirloom carrots, chickpea puree and marinated cucumber.

Bistecca \$52

Char grilled grass feed Porterhouse steak served with grilled broccolini, sweet potato puree finished with a red wine jus.

Pizza (Carbonara) \$26/\$32

Mozzarella, parmesan and pecorino cream, pancetta, egg and black pepper.

*Please note, whilst we offer gluten free products, they may come into contact with products containing gluten during the preparation or cooking process.