

main menu



bel cibo

STARTER

Bruschetta

toasted Italian bread topped with vine ripened tomatoes, red onion, basil and extra virgin olive oil **7.50**

Garlic Bread

oven toasted ciabatta with roasted garlic butter **7.00**

Ostriche

freshly shucked Pacific oysters with lemon, red wine and shallot dressing **18.00/26.00**

PRIMI

Calamari Fritti

lightly fried South Australian calamari, aioli and lemon wedge **17.50**

Carpaccio di Manzo **GF**

Wagyu beef, baby capers, Parmigiano Reggiano, truffle dressing and baby cress **22.00**

Capesante

seared scallops, apricot purée, salmon roe, brioche and prosciutto crumbs **22.00**

King Prawns **GF**

grilled Yamba prawns, confit tomato, kifler potato, garlic, chilli and salsa verde **22.00**

Zucchini Flowers **V**

ricotta filled flowers, caper berries, raisins, white balsamic dressing and watercress **18.00**

Aranchini

free range pork shoulder ragù, celeriac purée, remoulade and pork jus. **17.50**

PIZZA

Margherita **V**

sliced tomatoes, buffalo mozzarella, basil and extra virgin olive oil **14.90**

Prosciutto de Parma

tomato, Prosciutto de Parma, rocket, Parmigiano and olive oil **18.90**

Nduja

cherry tomato, fior di latte, nduja hot salami, black olive and oregano **18.00**

Quattro Formaggi and Walnuts

mozzarella, pecorino, gorgonzola, Jindi brie, walnuts and vinocotto **18.00**

Sicilian

baby capers, anchovies, black olive and fior di latte cheese **14.90**

PASTA E RISOTTO

Strozzapreti

twisted pasta, Yamba prawns, garlic, chilli, black olives, oregano and Napoli sauce **e 18.90/m 25.90**

Linguine De Mare

Yamba prawns, calamari, fish, clams, garlic, chilli, basil and Napoli sauce **e 18.90/m 25.90**

Orecchiette Bolognaieses

ear shaped pasta, veal, beef and pork ragù, sangiovese sauce **e 17.90/m 23.90**

Cannelloni **V**

pumpkin and ricotta cannelloni, mustard fruit, Parmesan cheese, burnt butter and sage sauce **e 17.90/m 23.90**

Risotto **V GF**

Vialone nano risotto rice, wild mushroom ragù, lemon thyme, shaved Parmesan and parsley **e 17.90/m 23.90**

MAINS

Maiale **GF**

twice cooked Byron Bay Berkshire pork belly, cream of cauliflower, dates, heirloom carrots and pork sauce **32.00**

Pesce **GF**

Huon Ocean trout, Blue Swimmer crab meat, cucumber, blood orange and crispy fish crackling **32.90**

Pollo Saltimbocca **GF**

corn fed chicken breast wrapped in prosciutto, roasted pumpkin, toasted almonds, sage and burnt butter sauce. **32.00**

Manzo **GF**

300g grass fed scotch fillet, roasted seasonal vegetable, porcini and mascarpone cream with jus **34.90**

Fritto Misto

flash fried Morton Bay bug, baby calamari, whitebait, John Dory and saffron aioli **34.00**

Guancia di Manzo

slow braised beef cheek, pickle cabbage, burnt onion purée, puffed grains with veal jus **30.50**

SIDES

Insalata Rucola

rocket, shaved pears, walnuts and caramelised vinaigrette **6.50**

Insalata Verde

mixed green salad with verjuice dressing **6.50**

Insalata Tomato

vine ripened tomato, mozzarella, basil, shallot and balsamic dressing **8.90**

Beer Battered Chips

with aioli **8.90**

GF: Gluten Free **V:** Vegetarian