



ASSAGGI

<i>Ostriche</i>	5ea
Oysters natural / watermelon & lime granita.	
<i>Olive Marinate</i>	8
Marinated green Sicilian olives.	
<i>Caprino</i>	19
Woodside goats curd, pane carasau, truffle honey.	
<i>Carciofi</i>	18
Globe artichokes, garlic breadcrumbs, tomato dressing.	
<i>Affettati e Grissini</i>	28
Mortadella, lonza, truffle salami, hand-rolled grissini.	

PRIMI PIATTI

<i>Carpaccio di Manzo</i>	28
Riverina Angus beef, truffle dressing, aioli, capers, parmesan, baby rocket.	
<i>Cannoli di Ricotta</i>	25
Ricotta filled cannoli, tomato confit, char-grilled zucchini, black olives, basil.	
<i>Crudo di Ricciola</i>	29
Thinly sliced raw Kingfish, orange, finger lime, lemon, fennel, horseradish.	
<i>Sardine</i>	27
Butterflied sardines, fennel, muscatels, pine nuts, brioche crumble.	
<i>Saltimbocca di Quaglia</i>	30
Deboned quail, apple, pancetta, parsnip, prunes, saba.	

PASTE E RISOTTO

<i>Ravioli</i>	29	39
Moreton Bay blue swimmer crab and mascarpone filled pasta, black garlic crema.		
<i>Gnocchi</i>	29	39
Potato gnocchi, braised duck, cavolo nero, gremolata.		
<i>Spaghettoni</i>	28	38
Squid ink long thin pasta, Mooloolaba cuttlefish, cherry tomatoes, basil pesto.		
<i>Risotto</i>	25	35
Aged Acquerello rice, mushrooms, parmesan.		
<i>Strozzapretti</i>	28	38
Short twisted pasta, nduja, cherry tomatoes, garlic, Napolitana sauce, stracciatella.		

GF. pasta available - All pastas are made fresh daily in house.



DALLA GRIGLIA

WOOD FIRE GRILL

<i>Calamari all' Acqua Pazza</i>	44
Line caught calamari, semi dried tomatoes, green olives, capers, basil.	
<i>Agnello</i>	39
Great Southern lamb rump, eggplant, black garlic dressing, sheep yoghurt, pine nuts, parsley.	
<i>Bistecca di Manzo</i>	45
Rangers Valley sirloin, roasted cherry tomatoes, char-grilled zucchini, onion, pancetta, veal sauce.	

SECONDI PIATTI

<i>Polletto</i>	39
Butterflied spatchcock, pancetta, potato, char-grilled lemon, rosemary.	
<i>Dentice</i>	44
Goldband snapper, smoked onion, pine mushrooms, pancetta, cavolo nero.	
<i>Guancia di Maiale</i>	42
Byron Bay Berkshire pork cheek, mandarin, roasted onion, garlic, almonds, mustard.	

CONTORNI E INSALATE

<i>Insalata Mista Verde</i>	10
Salad of mixed green leaves, moscato vinegar, extra virgin olive oil.	
<i>Insalata di Rucola</i>	12
Salad of rocket, radicchio, pear, walnuts, parmesan, white balsamic, extra virgin olive oil.	
<i>Caprese</i>	16
Tomatoes, buffalo mozzarella, basil, extra virgin olive oil.	
<i>Zucca Arrosto</i>	12
Roast pumpkin, parmesan, sage, muscatels, pine nuts, burnt butter.	
<i>Patate Fritte</i>	10
Shoe-string fries.	

Head Chef - Will Cowper.