



## ASSAGGI

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| <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

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| <i>Carpaccio di Manzo</i>  | 29 |
| Riverina Angus beef, truffle dressing, aioli, capers, parmesan, baby rocket.       |    |
| <i>Cannoli di Ricotta</i>  | 26 |
| Ricotta filled cannoli, tomato confit, char-grilled zucchini, black olives, basil. |    |
| <i>Crudo di Ricciola</i>   | 30 |
| Thinly sliced raw Kingfish, orange, finger lime, lemon, fennel, horseradish.       |    |
| <i>Sardine</i>   | 29 |
| Butterflied sardines, fennel, muscatels, pine nuts, brioche crumble.               |    |
| <i>Saltimbocca di Quaglia</i>  | 30 |
| Deboned quail, apple, pancetta, parsnip, prunes, saba.                             |    |

## PASTE E RISOTTO

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|---|----|----|
| <i>Ravioli</i>  | 30 | 40 |
| 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>  | 29 | 39 |
| Squid ink long thin pasta, Mooloolaba cuttlefish, cherry tomatoes, basil pesto.       |    |    |
| <i>Risotto</i>  | 27 | 37 |
| 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

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| <i>Calamari all' Acqua Pazza</i>   | 45 |
| Line caught calamari, semi dried tomatoes, green olives, capers, basil.                              |    |
| <i>Agnello</i>   | 41 |
| 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

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| <i>Polletto</i>  | 40 |
| 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

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| <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>   | 14 |
| Roast pumpkin, parmesan, sage, muscatels, pine nuts, burnt butter.                           |    |
| <i>Patate Fritte</i>   | 10 |
| Shoe-string fries.   |    |

Head Chef - Will Cowper.