



ASSAGGI

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| <i>Ostriche al Naturale</i> Oysters natural, lemon. | 5ea |
| <i>Ostriche alla Siciliana</i> Oysters, fennel & white balsamic granita, horseradish. | 6ea |
| <i>Olive Marinate</i> Mixed Italian olives marinated in chilli, garlic, thyme, rosemary. | 10 |
| <i>Caprino</i> Woodside goats curd, pane carasau, truffle honey. | 19 |
| <i>Baccala Mantecato</i> Creamy whipped salted cod, smoked eel, potatoes. | 28 |
| <i>Affettati e Grissini</i> A choice of - mortadella - wagyu bresaola - guanciale - lardo - truffle salami. Served with hand rolled grissini. | 10ea |

PRIMI PIATTI

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| <i>Carpaccio di Manzo</i> Tajima beef, truffle dressing, aioli, capers, parmesan, baby rocket. | 29 |
| <i>Fiori di Zucchini</i> Zucchini flowers, ricotta, pecorino, roasted capsicum, olives, capers, basil. | 26 |
| <i>Crudo di Salmone</i> Thinly sliced, lightly cured NZ King salmon, cultured goats milk, finger lime, pickled cucumber, salmon roe, squid ink crackers. | 30 |
| <i>Sardine</i> Sardines, lemon butter, pickled kohlrabi, Sicilian salsa. | 28 |
| <i>Stracciatella</i> San Daniele prosciutto, stracciatella, peach, saba, schiacciata. | 28 |

PASTE E RISOTTO

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| <i>Ravioli</i> Moreton Bay blue swimmer crab and mascarpone filled pasta, black garlic crema. | 10 per piece |
| <i>Gnocchi</i> Potato gnocchi, braised rabbit, kale, gremolata. | 30 40 |
| <i>Spaghettoni</i> Long thin pasta, sea urchin roe, garlic bread crumbs. | 30 40 |
| <i>Mezzelune</i> Buffalo ricotta filled pasta, tomato sugo, basil pesto. | 30 40 |
| <i>Risotto</i> Aged Acquerello rice, Moreton Bay blue swimmer crab, Moreton Bay bugs, black mussels, calamari, capsicum, lemon. | 50 |

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



DALLA GRIGLIA

WOOD FIRE GRILL

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| <i>Polpo alla Puttanesca</i> WA octopus tentacles, spicy Napolitana sauce, charred capsicum, capers, olives, basil. | 46 |
| <i>Agnello</i> Great Southern lamb rump, caponata. | 42 |
| <i>Noce di Manzo</i> Signature 300 Grainge tri tip, cauliflower, charred cos, nut crumble, black garlic. | 44 |
| <i>Costoletta di Maiale</i> Gooralie free range pork cutlet, pumpkin, peaches, sage, pine nut & muscatel burnt butter. | 44 |

SECONDI PIATTI

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| <i>Polletto</i> Butterflied spatchcock, pancetta, potato, char-grilled lemon, rosemary. | 42 |
| <i>Merluzzo</i> Blue eye trevalla, peas, corn, mushrooms, pancetta. | 46 |

CONTORNI E INSALATE

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| <i>Insalata di Lattughino</i> Salad of baby cos, pickled onions, mint, dill, mustard dressing. | 12 |
| <i>Insalata di Rucola</i> Salad of rocket, radicchio, nectarine, pine nuts, parmesan, white balsamic, extra virgin olive oil. | 14 |
| <i>Caprese</i> Tomatoes, buffalo mozzarella, basil, extra virgin olive oil. | 18 |
| <i>Broccolini</i> Broccolini, capsicum trapanese. | 14 |
| <i>Patate Arrosto</i> Baby potatoes, rosemary, thyme. | 14 |

Head Chef - Will Cowper.