



## ANTIPASTI

<b><i>Olive e Parmigiano</i></b> Marinated olives, capers, parmigiano reggiano, grissini.	21
<b><i>Crostini al nero e Granchio</i></b> Squid ink crackers, spanner crab meat, pickled cucumber, salmon roe.	21
<b><i>Caprino</i></b> Woodside goat's curd, pane carasau, truffle honey.	19
<b><i>Gnocco Fritto</i></b> Crispy dough puffs, David Blackmore wagyu bresaola MBS9+, gorgonzola, Vin Santo.	19
<b><i>Fritto di Quadrello e Prosciutto</i></b> Crumbed and fried quadrello taleggio cheese, San Daniele prosciutto.	25
<b><i>Piatto di Maiale</i></b> Pork terrine, house made speck, globe artichokes, cipolini, crostini.	30
<b><i>Carpaccio di Manzo</i></b> Grainge Angus beef, truffle dressing, aioli, capers, parmesan, rocket.	29
<b><i>Lingua Tonnata</i></b> Char grilled beef tongue, yellow fin tuna, caperberries, smoked tuna mayonnaise.	30
<b><i>Ricciola</i></b> Pepper crusted North Queensland black kingfish, cucumber, avruga caviar, chive oil.	30
<b><i>Fichi</i></b> Fresh figs, Woodside goat's curd, walnuts, mugolio.	26
<b><i>Calamari</i></b> Char grilled calamari stuffed with fregola, tomato, fennel, squid ink.	29
<b><i>Fiore di Zucchini</i></b> Zucchini flowers, ricotta, pecorino, caponata.	26

## PASTE E RISOTTO

<b><i>Strozzapreti</i></b> Twisted pasta, king prawns, garlic, chilli, black olives, tomato and calamari sauce.	30	40
<b><i>Gnocchi</i></b> Potato gnocchi, braised Flinders Island Wallaby tail, gremolata, salted ricotta.	30	40
<b><i>Pici</i></b> Hand-rolled pasta, wild boar and sangiovese ragu, pecorino.	29	39
<b><i>Bucatini</i></b> Saffron infused long pasta, Moreton Bay bugs, cherry tomatoes, lemon oil.	30	40
<b><i>Risotto</i></b> Aged Acquerello rice, assorted mushrooms, Vannella stracciatella.	30	40
<b><i>Spaghetti</i></b> Spaghetti, braised Clarence River baby octopus, cherry tomatoes, olives, capers, spicy bread crumb.	30	40

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



## DALLA GRIGLIA

WOOD FIRE GRILL

<b><i>Maiale</i></b> Byron Bay Berkshire pork cutlet, black pudding, apple, walnuts, prune salsa.	46
<b><i>Wagyu</i></b> Rangers Valley wagyu chuck tail MB 5+, green asparagus, corn, mushroom salsa.	49
<b><i>Tonno</i></b> Mooloolaba yellow fin tuna, tomatoes, pomegranate, almonds, mint.	49
<b><i>Agnello</i></b> Great Southern lamb rump, eggplant, black olives, salsa verde, anchovy mayonnaise.	46
<b><i>Aragostelle</i></b> Whole Moreton Bay bug tails, fermented garlic butter, crispy garlic, chilli.	49
<b><i>Fiorentina di Vitello</i></b> 300gm Torello roséveal t-bone, cauliflower, capers, pickled onion, bagna cauda.	59
<b><i>Petto d'Anatra</i></b> Duck breast, grapes, rhubarb, radicchio, pistachio, sherry.	43
<b><i>Controfiletto di Manzo</i></b> 250gm Grainge Signature Black Angus sirloin MB3+, smoked bone marrow butter, pickled kohlrabi.	59

## CONTORNI E INSALATE

<b><i>Spinaci Saltati</i></b> Sautéed spinach, garlic, chilli.	15
<b><i>Fagioli</i></b> Green beans, onion, pancetta.	15
<b><i>Insalata Mista Verde</i></b> Salad of mixed green leaves, moscato vinegar, extra virgin olive oil.	13
<b><i>Insalata di Rucola</i></b> Rocket, radicchio, pear, walnuts, parmesan, white balsamic.	14
<b><i>Purea di Patate</i></b> Potato puree.	14
<b><i>Caprese</i></b> Tomatoes, buffalo mozzarella, basil, extra virgin olive oil.	20

Head Chef - Richard Ptacnik - 10% surcharge applies on public holidays.