



ANTIPASTI

<i>Olive e Parmigiano</i> Marinated olives, capers, parmigiano reggiano, grissini.	21
<i>Ossobuco Arancini</i> Ossobuco arancini , saffron aioli.	24
<i>Caprino</i> Woodside goat's curd, pane carasau, truffle honey.	19
<i>Gnocco Fritto</i> Crispy dough puffs, David Blackmore wagyu bresaola MBS9+, gorgonzola, Vin Santo.	19
<i>Fonduta di Formaggio</i> Baked Brie, globe artichokes, thyme honey, charcoal focaccia	29
<i>Prosciutto</i> San Daniele prosciutto, dwarf truffle peaches, lavosh.	30
<i>Carpaccio di Manzo</i> Grainge Angus beef, truffle dressing, aioli, capers, parmesan, rocket.	29
<i>Lingua Tonnata</i> Char grilled beef tongue, yellow fin tuna, caperberries, smoked tuna mayonnaise.	30
<i>Ricciola</i> Pepper crusted North Queensland black kingfish, cucumber, avruga caviar, chive oil.	30
<i>Fichi</i> Fresh figs, Woodside goat's curd, walnuts, mugolio.	26
<i>Calamari</i> Char grilled calamari stuffed with fregola, tomato, fennel, squid ink.	29
<i>Fiore di Zucchini</i> Zucchini flowers, ricotta, pecorino, caponata.	26

PASTE E RISOTTO

<i>Strozzapreti</i> Twisted pasta, king prawns, garlic, chilli, black olives, tomato and calamari sauce.	30	40
<i>Gnocchi</i> Potato gnocchi, wild boar and sangiovese ragu, pecorino.	30	40
<i>Pici</i> Hand rolled pasta "Carbonara", smoked ham hock, WA truffles, pecorino	40	60
<i>Bucatini</i> Saffron infused long pasta, Moreton Bay bugs, cherry tomatoes, lemon oil.	30	40
<i>Risotto</i> Aged Acquerello rice, assorted mushrooms, Vannella stracciatella.	30	40
<i>Spaghetti</i> 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

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

CONTORNI E INSALATE

<i>Spinaci Saltati</i> Sautéed spinach, garlic, chilli.	15
<i>Broccolini</i> Charred broccolini, crème fraîche, spicy crumb	15
<i>Insalata Mista Verde</i> Salad of mixed green leaves, moscato vinegar, extra virgin olive oil.	13
<i>Insalata di Rucola</i> Rocket, radicchio, pear, walnuts, parmesan, white balsamic.	14
<i>Purea di Patate</i> Potato puree.	14
<i>Caprese</i> Tomatoes, buffalo mozzarella, basil, extra virgin olive oil.	20

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