



ANTIPASTI

<i>Olive e Parmigiano</i>	21
Marinated olives, capers, Parmigiano Reggiano, grissini.	
<i>Fritto Misto</i>	29
Deep fried salt and pepper calamari, school prawns, whitebait, smoked chilli aioli.	
<i>Caprino</i>	19
Woodside goat's curd, pane carasau, truffle honey.	
<i>Gnocco Fritto</i>	21
Crispy dough puffs, David Blackmore Wagyu bresaola MBS9+, gorgonzola, Vin Santo.	
<i>Crostini di Manzo</i>	25
Beef tartar, mustard, capers, horseradish, crostini.	
<i>Prosciutto</i>	30
San Daniele prosciutto, dwarf truffle peaches, lavosh.	
<i>Carpaccio di Manzo</i>	30
Grainge Angus beef, truffle dressing, aioli, capers, parmesan, rocket.	
<i>Battuta di Tonno</i>	30
Mooloolaba yellow fin tuna tartar, eggplant, apple, avruga caviar.	
<i>Crudo di Salmone</i>	29
Cured and pepper crusted Ora King salmon, orange, fennel, salmon roe, pistachio.	
<i>Burratini</i>	27
Vannella burratina, cherry tomatoes, pomegranate, almonds, mint.	
<i>Insalata di Calamari</i>	29
Gulf of Carpentaria calamari, cauliflower, Italian spicy sausage, preserved lemon.	
<i>Fiore di Zucchini</i>	26
Zucchini flowers, ricotta, pecorino, caponata.	

PASTE E RISOTTO

<i>Strozzapreti</i>	30	40
Twisted pasta, king prawns, garlic, chilli, black olives, tomato and calamari sauce.		
<i>Gnocchi</i>	30	40
Potato gnocchi, Berkshire pork and porcini ragu.		
<i>Pici</i>	30	40
Hand rolled pasta, braised Macleay Valley rabbit, pancetta, carrot, kale, ricotta.		
<i>Bucatini</i>	35	45
Saffron infused long pasta, Moreton Bay bugs, cherry tomatoes, lemon oil.		
<i>Risotto</i>	27	37
Aged Acquerello rice, spinach, cavolo nero, Vannella stracciatella, pine nuts.		
<i>Spaghetti</i>	30	40
Spaghetti, braised Clarence River baby octopus, cherry tomatoes, olives, capers, spicy bread crumb.		

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



DALLA GRIGLIA

WOOD FIRE GRILL

<i>Maiale</i>	46
250gm Byron Bay Berkshire pork cutlet, parsnip puree, apple, walnuts, prune salsa.	
<i>Wagyu</i>	54
220gm Rangers Valley Wagyu chuck tail MB 5+, smoked tomato, capsicum, marjoram, caperberries.	
<i>Dentice</i>	49
Line caught NZ pink snapper, globe artichokes, celery, pistachio, raisins, pomegranate.	
<i>Agnello</i>	52
Great Southern lamb rack, jerusalem artichokes, parsley, oregano.	
<i>Aragostelle</i>	49
Whole Moreton Bay bug tails, fermented garlic butter, crispy garlic, chilli.	
<i>Vitello</i>	59
300gm Torello Rosé Veal cutlet, mushroom puree, pickled mushrooms.	
<i>Petto d'Anatra</i>	44
Duck breast, grapes, rhubarb, radicchio, macadamia, sherry.	
<i>Controfiletto di Manzo</i>	59
250gm Grainge Signature Black Angus sirloin MB3+, green asparagus, broccolini, green tomato salsa.	

CONTORNI E INSALATE

<i>Spinaci Saltati</i>	15
Sautéed spinach, garlic, chilli.	
<i>Cavoletti di Bruxelles</i>	15
Deep fried brussel sprouts, crispy pancetta, smoked tuna mayonnaise.	
<i>Melanzane all'parmigiana</i>	19
Roasted eggplant, tomatoes, buffalo mozzarella, parmesan.	
<i>Insalata Mista Verde</i>	13
Salad of mixed green leaves, moscato vinegar, extra virgin olive oil.	
<i>Insalata di Rucola</i>	14
Rocket, radicchio, pear, walnuts, parmesan, white balsamic.	
<i>Purea di Patate</i>	14
Potato puree.	
<i>Caprese</i>	20
Tomatoes, buffalo mozzarella, basil, extra virgin olive oil.	

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