

CICCHETTI e PANE {supplementary sharing snacks}

Zucchini 'fritti' 14 – sharing | Wood Roasted Peppers & Thyme Salmoriglio 19
Riverina Olives 'miste' 10
Wood Baked Rosemary Focaccia 14 | add *Whipped Ricotta & Chestnut Honey* 18
Our very own Gluten-free Rosemary & Sea Salt Focaccia 16

Dry Aged Salumi

Capocollo di Maiale 12 month 20
Prosciutto San Daniele, 24 month
Pork & Native Pepperberry *Finocchiona* 19
Sopressata Calabrese - Chilli 20

ANTIPASTI

Wood Baked Eggplant 'Parmigiana' 28
Zucchini Flowers 'ripieni', Gorgonzola Verde Capra & Mostarda di Cremona 28
House Smoked Swordfish 'Crudo', *Finger Lime, Caper & Sage 'salmoriglio'* 26
Sardine Fillets 'in Saor', Pine Nuts, Currants & Chardonnay Vinegar 28
Caprese – Heirloom Tomatoes, Mozzarella di Bufala & Basil 'agro-dolce' 28
Rangers Valley Fillet of Beef Carpaccio, Testun al' Barolo & Salsa Verde 26

PASTA

our very own gluten-free pasta 4

Paccherini, Suckling Lamb, Tomato & Red Wine Ragu 38
Casarecce Calabresi, Luganica Sausage, Cime di Rapa, Chilli, Pancetta
& Moleternino 38
Goat's Curd, Pumpkin & Leek Tortelli, Burnt Sage Butter, Amaretti 39
Tonnarelli, Southern Calamari, Vongole, Jervis Bay Black Mussels Zucchini,
Prosecco & Chilli 41
Spaghettoni Cacio e Uova 'alla Carbonara', Asparagus, Pecorino, Black Pepper
& Cured Egg Yolk 37 | add *Emilio's guanciale* 4

PIATTI DEL GIORNO

TUESDAY
martedì

Risotto del Giorno – *Seasonal*

WEDNESDAY
mercoledì

Wood Fired Lamb Shoulder, Pickled Eschalot, Broad Bean, Mint
& Asparagus 'Vignarola', Rosemary Pangrattato 52

THURSDAY
giovedì

Mulwarra Veal 'Saltimbocca alla Romana', Prosciutto, Sage,
Marsala I.P. Fine & Jerusalem Artichoke 54

FRIDAY
venerdì

Fish of the Day - *Market Price*

SATURDAY
sabato

Wood Roasted Bangalow Pork Rack 'Tuscan Style', Rosemary, Baby
Fennel & Fig 'Saba' 54

Daily FROM THE WOOD GRILL

280g Centre Cut Angus Striploin, MB2+ Riverina, NSW 60
Horseradish, Charred Lemon & Red Wine Jus

CONTORNI

Cos, Oak, Pear & Ricotta Salata 15

Rosemary Potatoes 15

Beans 'aglio e olio' & Pangrattato 16



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Dry Aged Salumi Prosciutto San Daniele, 24 month 23

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Tasting Menu 89 pp -

Whole table only - dietary options available upon request

Shared Antipasti - Whole Table

House Smoked Swordfish 'Crudo', Lemon, Caper & Sage 'Salmoriglio'

Eggplant 'Parmigiana'

Individual course

Tonnarelli, Southern Calamari, Vongole, Jervis Bay Black Mussels Zucchini, Prosecco & Chilli -

Individual course

From the Wood Grill - Centre Cut Angus Striploin, MB2+ Riverina, NSW, Horseradish & Charred Lemon

Individual course

Tira Mi Su

Supplementary Italian cheese course 12 pc

prepared with dried fruits, pane carasau & nuts

Testun al' Barolo

cow, semi hard, Italy

Grottone

sheep, hard, Italy

Gorgonzola verde capra

mixed cow/goat, blue, Italy

All dietary requests catered for



SMH GOOD FOOD GUIDE 2025