

ANTIPASTI - STARTERS

ZOUPE
Milanese Minestrone Soup 24

ANTIPASTO MISTO
Cheeses, cured meats, and chicken liver pate
Kalamata olives, compote and pickles 49

BRUSCHETTA
Chopped ripe tomato, capers and grated feta cheese 22

FUNGHI AL FORNO
Mushrooms sautéed with olive oil, fresh tomato sauce,
garlic topped with parmesan cheese, oven cooked 49

CALAMARI FRITTI
Baby squid sautéed in garlic butter served with a salad 42

CAJUN PAN-GRILLED CALAMARI
Cajun pan-grilled calamari tossed with garlic butter cilantro & a fresh garden
salad 42

PAN-FRIED SCALLOPS
Pan-fried scallops, dusted bacon, green pea coulis and beluga caviar 45

OYSTER SHOOTER
Fresh oyster in shooter glass with chilled tomato juice, vodka & fresh lemon 65

OYSTER KILPATRICK
Oyster shell topped with smokey bacon & rock salt served with Worcestershire
sauce 65

OYSTER NATURAL
Fresh oyster in red wine vinegar, pickled ginger and chilli 60

OSTRICA AL VAPORE
Oyster on half shell topped with Romania salsa 65

CHILLED TIGER PRAWNS
Chilled tiger prawns with orange jelly, citrus salsa and a balsamic reduction 49

INSALATE – SALAD

INSALATA DI CAPRESE
Local ripe tomato, Bocconcini cheese, fresh basil & a drizzle of extra virgin olive
oil 45

PASTE – PASTA

FETTUCCINI FRUITTI DI MARE
Prawns, baby squid, baby octopus, mussels & fresh fish with pomodoro sauce 79

SPAGHETTI CON AGLIO CALAMARI, MITOLO E GAMBERI AL PEPERONCINO
Black pepper and parmesan spaghetti with roasted garlic
calamari, mussels, chilli prawns and diced tomatoes 75

FETTUCCINI ALLA CARBONARA
Pancetta, white wine, fresh cream, parmesan and egg yolk 59

RIGATONI CON POLLO E FUNGHI
Chicken breast and marinated, tossed with mushroom cream sauce 59

LOBSTER RAVIOLI
Yule island lobster, aibika and onion ravioli, lobster bisque, dressing
of chopped wild herbs, confit garlic and pickle ginger 59

SPAGHETTI ALLA BOLOGNESE
A Northern Italian beef bolognese, tossed with durum wheat
Russo spaghetti 54

LASAGNE
Layers of lasagne pasta sheets with beef bolognese, cheese sauce,
tomato and oven baked 59

SWEET POTATO GNOCCHI
Handmade sweet potato gnocchi served with a creamy nut brown sauce and
toasted pine nuts 54

PENNE ALL' ARRABIATA
Fresh rich authentic tomato sauce with basil and chilli pepper slow simmered 49

RISOTTO VEGETARIAN
Italian Arborio rice simmered with mushroom olives, cherry
tomato, pepper pickled beetroot and parmesan 59

SIDES

Roasted crushed herb potato 18
Parmesan mash 18
Roasted vegetables 18
Garlic Greens 19
 = V = Chilli

CARNI – MEAT

FILETO AL PEPE
Tenderloin as a Tornados with sautéed vegetables and
a sweet potato formaggio bake 119

PROSCIUTTO E PETTO DI POLLO ALLE OLIVE
Chicken breast with prosciutto and olive served with a
creamy white wine onion sauce and parmesan mashed potato 79

PANCETTA DI MAIALE CONFIT
Confit pork belly marinated with tomato and paprika
served with charcuterie sauce and parmesan spaghetti 79

PESCE - FISH

LASAGNE ALLA GRANCHIO
Fresh mud crab meat layered in delicate leaves of hand
rolled pasta with spinach ricotta 79

ATLANTIC SALMON FLORENTINE
On gazpacho, spinach vegetables, potato puree with lemon saffron
sauce 79

GAMBERONI ALLA SAMBUCA
King prawns cooked with parmesan cheese, fresh cream
and finished with a Sambuca sauce 89

GRILLED TIGER PRAWNS
Skinned grilled tiger prawns with lemon butter sauce
with a fresh garden salad 89

GRILLED LOBSTER
Grilled half shell lobster with roasted garlic butter
and French fries 109

PIZZA CLASSICAL

MARGHERITA
Napoli tomato, buffalo mozzarella, basil and extra oil
virgin olive 49

HAWAIIANA
Roma tomato sauce, ham and pineapple 49

SUPREMA
Seafood, chicken, pepperoni, ham, capsicum, Kalamata
olives and oregano 49

OCEANIA
Diced fish, prawns, mussels, capsicum and Kalamata olives 49

QUATTRO STAGIONI
Capers, mushrooms, artichokes, bell peppers, anchovies
and Kalamata olives 49

MEAT LOVERS
Beef, shredded chicken, ham, sliced tomato and mushrooms 49

VEGETARIAN
Mushroom, zucchini, capsicum, cherry tomato, artichoke,
basil, and Kalamata olives 49

SPICY CHICKEN & BEEF
Mushroom, fresh chilli, mozzarella cheese, tomato
and chilli sauce 49

OX & PALM CORNED BEEF
Tomato sauce, ox & palm corned beef, cherry tomato grated
ginger and mozzarella cheese 49

PIZZA NEW YORK – THIN CRUST

RICOTTA CHEESE & CHICKEN
Ricotta cheese, chicken, green olives, mushrooms and zucchini 57

PROSCIUTTO & OLIVE
Tomato sauce, buffalo mozzarella, prosciutto ham and pesto olives 55