

FESTA SET MENU

2 COURSES \$75 - 3 COURSES \$85

SHARED PLATES

GARLIC & ROSEMARY-BUTTERED FOCACCIA

STARTERS

BRUSCHETTA [V]

STONE-BAKED SOURDOUGH, TOMATO, BASIL, STRACCIATELLA

TONNO IN CROSTA [I] [LG]

ITALIAN OLIVE & CAPER-CRUSTED TUNA, DRIED MANDARIN, PICKLED SHALLOTS, CHIVE DRESSING

PANCIA DI MIALE [LG]

SLOW-COOKED PORK BELLY, WINE-POACHED APPLE, GARLIC SAUCE, FENNEL SALAD

INSALATINA DI POMODORI [V]

TOMATOES, PICKLED SHALLOTS, STRACCIATELLA, TAGGIASCA OLIVE DUST, CAPERS, BALSAMIC DRESSING, FRESH PESTO

PIZZA REGINA

PROSCIUTTO DI PARMA, CHERRY TOMATOES, MOZZARELLA, STRACCIATELLA, PARMESAN, ROCKET, BASIL

MAINS

SPAGHETTI CHITARRA DELL'ABRUZZO AI 3 POMODORI [V]

CHITARRA SPAGHETTI, HEIRLOOM CHERRY TOMATOES, SUNDRIED TOMATOES, TOMATO PESTO, BASIL

BARRAMUNDI ALLA PUTTANESCA [LG]

CRISPY-SKINNED BARRAMUNDI, PUTTANESCA SAUCE, ROASTED BABY VEGETABLES

POLLO AGRODOLCE [LG]

HERB-MARINATED ROASTED SPATCHCOCK, CHARRED BROCCOLINI, CAPSICUM AGRODOLCE

DESSERTS

IL PIATTO TIRAMISU [V]

MASCARPONE AND COFFEE MOUSSE, SAVOIARDI BISCUITS, COCOA DUST

BABBA AI FRUTTI DI BOSCO [V]

RUM BABBA, CHANTILLY CREAM, BERRIES

(LG) LOW GLUTEN (I) IMPORTED SEAFOOD (V) VEGETARIAN (VG) VEGAN

While some menu items may not include specific allergens as an ingredient, all our food is made in a facility that contains known allergens. Therefore, we are unable to guarantee there are no allergens within the food and beverages served from this menu. If you have an allergy, please inform our friendly staff so that we can assist you.

Please be aware that not all ingredients are listed within the dish description.

A TAVOLA SET MENU

2 COURSES \$85 - 3 COURSES \$95

SHARED PLATES

GARLIC & ROSEMARY-BUTTERED FOCACCIA

STARTERS

BRUSCHETTA [V]

STONE-BAKED SOURDOUGH, TOMATO, BASIL, STRACCIATELLA

CARPACCIO DI MANZO [LG]

THINLY SLICED WAGYU EYE FILLET, SMOKED CHEESE SAUCE, PISTACHIO, ROCKET, LEMON DRESSING

INSALATINA DI POMODORI [V]

TOMATOES, PICKLED SHALLOTS, STRACCIATELLA, TAGGIASCA OLIVE DUST, CAPERS, BALSAMIC DRESSING, FRESH PESTO

SALMONE ALLA RAPA ROSSA [LG]

VERMOUTH & BEETROOT-CURED TASMANIAN SALMON, SALMON ROE, PECORINO CREAM, PICKLED CUCUMBERS, CRISPY FENNEL SALAD

PIZZA REGINA

PROSCIUTTO DI PARMA, CHERRY TOMATOES, MOZZARELLA, STRACCIATELLA, PARMESAN, ROCKET, BASIL

MAINS

SPAGHETTI CHITARRA DELL'ABRUZZO AI 3 POMODORI [V]

CHITARRA SPAGHETTI, HEIRLOOM CHERRY TOMATOES, SUNDRIED TOMATOES, TOMATO PESTO, BASIL

BARRAMUNDI ALLA PUTTANESCA [LG]

CRISPY-SKINNED BARRAMUNDI, PUTTANESCA SAUCE, ROASTED BABY VEGETABLES

BISTECCA DI MAIALE

SLOW-COOKED MURRAY VALLEY PORK CHOP, MARSALA SAUCE, CREAMY POLENTA, SAUTÉED MUSHROOMS

DESSERTS

IL PIATTO TIRAMISU [V]

MASCARPONE AND COFFEE MOUSSE, SAVOIARDI BISCUITS, COCOA DUST

BABBA AI FRUTTI DI BOSCO [V]

RUM BABBA, CHANTILLY CREAM, BERRIES

(LG) LOW GLUTEN (I) IMPORTED SEAFOOD (V) VEGETARIAN (VG) VEGAN

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GOURMET SET MENU

2 COURSES \$95 - 3 COURSES \$105

SHARED PLATES

GARLIC & ROSEMARY-BUTTERED FOCACCIA

STARTERS

CROSTINI DI POLENTA [V]

POLENTA CAKE, PARMESAN, PESTO

CAPPESANTE [I]

PAN-SEARED SCALLOPS [I], CORN & CLAM VELOUTÉ, DILL OIL, DRIED EGG YOLK, ASPARAGUS, PANCETTA

CARPACCIO DI MANZO [Lg]

THINLY SLICED WAGYU EYE FILLET, SMOKED CHEESE SAUCE, PISTACHIO, ROCKET, LEMON DRESSING

INSALATINA DI POMODORI [V]

TOMATOES, PICKLED SHALLOTS, STRACCIATELLA, TAGGIASCA OLIVE DUST, CAPERS, BALSAMIC DRESSING, FRESH PESTO

PIZZA REGINA

PROSCIUTTO DI PARMA, CHERRY TOMATOES, MOZZARELLA, STRACCIATELLA, PARMESAN, ROCKET, BASIL

MAINS

RISOTTO ASPARAGI [V] [Lg]

CARNAROLI RICE, SAFFRON, ASPARAGUS, TOASTED PISTACHIO

BARRAMUNDI ALLA PUTTANESCA [Lg]

CRISPY-SKINNED BARRAMUNDI, PUTTANESCA SAUCE, ROASTED BABY VEGETABLES

AGNELLO IN CROSTA [Lg]

HERB-CRUSTED LAMB LOIN, CARROT PURÉE, ASPARAGUS, LAMB JUS

DESSERTS

IL PIATTO TIRAMISU [V]

MASCARPONE AND COFFEE MOUSSE, SAVOIARDI BISCUITS, COCOA DUST

BABBA AI FRUTTI DI BOSCO [V]

RUM BABBA, CHANTILLY CREAM, BERRIES

(Lg) LOW GLUTEN (I) IMPORTED SEAFOOD (V) VEGETARIAN (VG) VEGAN

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