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## DINNER MENU

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### TASTE & SHARE

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#### *Charcuterie Board*

Wagyu bresaola,  
Cantimpalo Salumi,  
Jamon Serrano 24 months,  
served with Sardinian pecorino,  
fruit relish & sour dough \$28

#### *Yia Yia's Taramasalata*

With wood-fired flat bread \$12

#### *Hummus*

With wood-fired flat bread \$12

#### *Grilled Cypriot Haloumi*

With caper berry, watermelon &  
sour-dough \$15

#### *Crisp Lamb Riblets*

With rosemary salt & yoghurt  
dressing \$16

#### *Chorizo Croquetas*

With Manchego, pickled  
vegetables, watercress & a  
smoked paprika aioli \$19

#### *Roast Kent Pumpkin*

With labneh, caramelised walnuts,  
pomegranate molasses & a baby  
herb salad \$24

#### *Cebo Jamon Iberico*

Aged for 18 months served with  
fresh melon, watermelon, mint,  
rocket & Jerez Dressing \$26

#### *Clarence River Octopus*

Char-grilled baby octopus with a  
grilled fennel & radicchio salad,  
cherry tomato & green olive \$26

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### MAINS

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#### *Risotto*

With green asparagus, green peas  
& nasturtium \$24

#### *Bucatini Carbonara*

with Guanciale, eggs & grana  
padano \$25

#### *Hervey Bay Prawn Linguine*

Linguine Pasta with tomato, chilli  
& white wine \$30

#### *Lemon Myrtle Chicken*

Char-grilled half chicken on the  
bone with lemon myrtle, chilli &  
white polenta \$28

#### *Slow Roasted Lamb Rump*

With smokey eggplant puree &  
Greek salad \$33

#### *12 hour Roast Beef Short Rib*

Grass-Fed MSA graded Angus  
cattle, roasted in our wood fire  
oven served with smoked mash  
potato, pickled vegetable & jus \$36

#### *Red Gum Creek Sirloin*

Grass-Fed MSA graded British  
breed cattle, char-grilled with  
potato galette, truffle butter & red  
wine jus \$36

#### *Market Fish of the Day* <sup>MP</sup>

Sourced fresh daily

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### SIDES

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Bread service per person \$2  
Radicchio, fennel, hazelnuts \$9  
Potato Bravas \$12  
Broccolini & goats cheese \$14  
Fries \$8  
Polenta chips, truffle, parmesan  
\$10

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### WOOD FIRED PIZZA HAND STRETCHED

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#### *Margherita*

Tomato, fior di latte mozzarella,  
basil, olive oil \$22

#### *Funghi & Truffle*

Portabello mushroom, tomato,  
fior di latte mozzarella, pecorino &  
truffle \$23

#### *Smoked Leg Ham*

Tomato, fior di latte mozzarella,  
artichoke, mushroom & olive \$24

#### *Chilli Calamari*

Tomato, olives, capers, chilli, fior di  
latte mozzarella, squid \$25

#### *Salame Curata*

Cured Salami, red peppers,  
tomato, fior di latte mozzarella \$24

#### *Prosciutto*

Tomato, rocket & grana padano \$24

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### BANQUETS

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#### *Trust the Chef*

Our signature menu offers a shared  
dining experience \$48pp

#### *Lunch Banquet*

Our set menu for groups of 6 or  
more people \$35pp

#### *Group bookings and private events*

Please ask about our set menus  
for large group bookings & private  
events