



DINNER MENU

TASTE & SHARE

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 preserved figs & sourdough
\$15

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

Clarence River Octopus

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

MAINS

Risotto

With Portobello & Porcini
Mushrooms, truffle oil & grana
padano \$24

Pork & Fennel Caserecci

Pork & fennel sausage ragu with
tomato, white wine, chili & grana
padano \$25

Hervey Bay Prawn Linguine

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

Portuguese Style Chicken

Char-grilled half chicken on the
bone with a winter slaw, toasted
grains & peri peri sauce \$28

Crispy Skin Pork Belly

With braised white beans, smoked
ham, cavolo nero \$29

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

Market Fish of the Day MP

Sourced fresh daily

Market Dish of the Day MP

SIDES

Bread service per person \$2
Radicchio, fennel, hazelnuts \$9
Smoked mash potato \$12
Broccolini & goats cheese \$12
Fries \$8

Green beans, with toasted
almonds & pedro xeminez \$10
Polenta chips, truffle, parmesan
\$10

WOOD FIRED PIZZA HAND STRETCHED

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

BANQUETS

Trust the Chef

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

The Italian

for that quick lunch, min 6 people
\$27pp

The Frenchmen

Our French inspired set menu, min
6 people \$44pp

The European

Our signature set menu 24 hours
notice required \$60pp