

MEAT FLOUR WINE

BREAD

Focaccia Al Forno Focaccia Al Forno Rosemary, sea salt & olive oil (v)	12.50
Garlic base and fior di latte mozzarella, parmigiano, parsley (v)	15
+ <i>San Danielle prosciutto</i> 6	

SHARING / STARTERS

Antipasto Platter Selection of cured meats, cheeses, olives, pickled vegetables and focaccia bread Small (<i>serves 2-3 people</i>) 35 Large (<i>serves 4-5 people</i>) 69	
Chef’s Tasting Board A selection of starters and snacks designed to share Small (<i>serves 2-3 people</i>) 45 Large (<i>serves 4-5 people</i>) 75	
Arancini served with aioli – <i>see wait staff for today’s flavour</i>	15
Saffron and Parmesan Polenta Chips with arrabiata sauce (v)(gf)	15
Crispy Calamari with saffron aioli, rocket and lime	18
Le Bruschetta (V) Classic - tomato, onion, basil and balsamic Ricotta - smoked ricotta and mushroom	13 16

ENTREE

Grilled octopus , spicy Napoli, chickpeas, cavalo nero, pancetta (gf)	24
Lemon ricotta stuffed zucchini flowers , salsa verde, walnuts (v)	7ea
Oysters natural	half doz 26 full doz (gf) 48
Oysters prosecco and shallot dressing	half doz 28 full doz (gf) 48
Buratta Cheese , Roma Tomatoes and Fresh Basil	22
Slow cooked beef short rib , truffle mash, salted ricotta (gf)	22
Grilled butterflied prawns , roasted heirloom tomato, lime (gf)	26
Black Lip Mussels steamed with apple cider and chorizo served with ciabatta bread	18
(v) – vegetarian (gf) – gluten free (df) – dairy free (n) – contains nuts	

MEAT FROM OUR COAL GRILL

<i>All steaks are served with one of the below sides and sauce of your choice</i>	
Great Southern Pinnacle Porterhouse pasture fed M.S. 2-4 (gf) 300g	36
Northern Queensland Kobe Cuisine Wagyu Porterhouse grain fed M.S. 8+ 300 gr (gf)	69
Master Kobe Wagyu Rump grain fed M.S. 8+ 300g (gf)	42
Redgum Creek Black Angus Eye Fillet pasture fed M.S. 2-4 280g (gf)	45
Northern Queensland Kobe Cuisine Wagyu Eye Filet grain fed M.S. 7+ 250 gr (gf)	69
Rangers Valley Black Angus Scotch Fillet M.S. 3+ 350g (gf)	68
O’Connor Black Angus Rib Eye, 600 gram, M.S. 2-4, served with your choice of two sides (gf)	90
Cut of the week – <i>See wait staff for this weeks cut!</i>	

SAUCES

Red wine jus, Pepper sauce, Mushroom sauce, Truffle butter, Chimichurri (gf) 4.5 for an extra sauce

ON THE SIDE

Thick cut chips (v)(gf)	9
Lemon dressed orange and fennel salad (v)(gf)	10
Rocket, parmesan, pear, honey and walnut salad (v)(gf)(n)	10
Garlic rosemary chats (v)	9
Panzanella, tomato, cucumber, onion, crusty bread (v)	12
Honey roasted baby carrots, gorgonzola, walnut (v)(gf)(n)	12
Green Beans with pancetta crumb and pecorino (v)(gf)	12
Broccolini with coated almonds in red wine dressing (v)(gf)	12
Nonna’s mixed roasted vegetables (v)(gf)	12

HOW IT’S COOKED

Blue 38 C Raw, cool center
Rare 32-34 C Very red, tepid center
Medium Rare 38-42 C Red center, warm
Medium 55-58 C Pink Center
Medium Well 62-68 C Slightly pink center
Well done 75 C Cooked throughout, no pink
Meats are then rested to finish the cook process

MARBLE SCORE

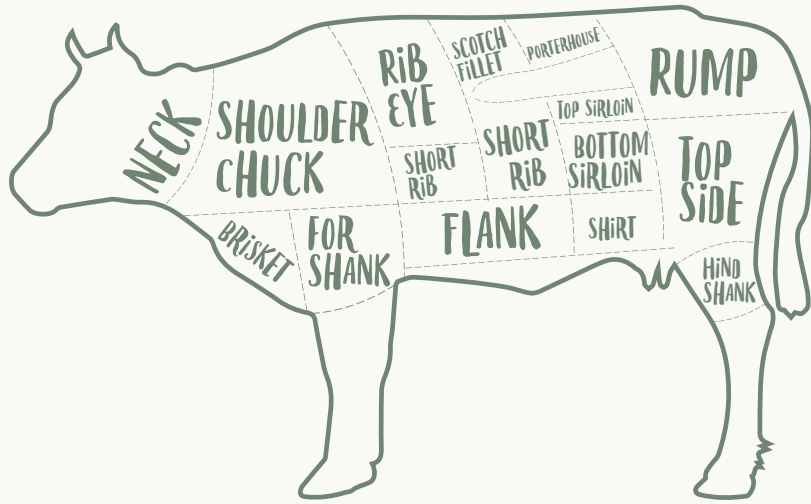
Marble Score (M.S.) is the fat that is deposited between muscles fibers. The presence of marbling has a very positive effect on the eating quality of beef in terms of tenderness, juiciness and flavour. Marble Score can range from 1 to 9

MAINS

Crisp skin duck breast , confit duck cigar, fennel puree, mustard fruits, chestnut chips	38
Berkshire Pork Belly with apple puree, dutch carrots, compressed apple and red wine jus (gf)	35
Parmesan and parsley crumbed Veal Cotoletta served with fennel, apple and caper slaw	36
Fish of The Day – <i>See wait staff for today’s catch!</i>	
Creamy parmesan wet polenta , mixed forest mushroom, gorgonzola, hazelnuts, parmesan wafers (v)(gf)(n)	28
3 Point Lamb Rack with crushed potatoes, chorizo, lemon ricotta and black olive crumb(gf)	45
Seafood Grill served with fish of the day, garlic prawns, scallops, fried baby octopus and calamari, mussels, choice of side, lemon and aioli (<i>serves 1-2 people</i>)	69
Grilled marinated chicken breast , radicchio, marinated artichoke, pecorino, bacon, crispy focaccia	26
Beef Tagliata Salad with roasted red peppers, rocket, toasted walnuts, bocconcini, parmesan and red wine vinaigrette (gf)(n)	29

WANT TO KNOW MORE ABOUT OUR MEATS?

- Ask our wait staff about;
- Dry Aged Meat
 - Grain Fed vs. Grass Fed
 - Cooking meat on the bone
 - Cuts of meat



1.5% service fee applies to all credit card transactions
15% Surcharge applies on Public Holidays
No Split Bills

MEAT FLOUR WINE

PASTA

Fresh Pasta is made daily by our foodie chefs (durum semolina & fresh egg)

Penne with a medley of forest Mushrooms, rocket and pistachio pesto, + parmesan, finished with truffle oil parmesan (v)(n) 25
Add Chicken 5

Linguine with chilli and garlic marinated Prawns and a Saffron onion cream sauce 29

Rigatoni with slow cooked Lamb Ragu topped with pangrattato, peas, pecorino cheese and dehydrated olives 28

Oven-baked potato Gnocchi with Napolitana sauce, melted bufala mozzarella and basil (v) 27

CHEF'S CREATIONS

Agnolotti filled with pumpkin, ricotta, finished in a sage butter sauce, with gorgonzola, pinenuts (v)(n) 29

Asparagus and salmon tortelloni, with dill butter, fresh lemon ricotta 32

Spaghetti Ai Fruitti di Mare, with mussels, prawns, salmon, scallops, red onion, black olives, fresh chilli 36

Penne Bolognese (traditional veal and pork ragu) 25

Spaghetti Carbonara with pancetta in an egg, parmesan and pecorino cheese-based sauce 27

Gnocchi Napoletana (v) 25

Gluten Free Penne or Spaghetti +3 (please allow 20 min)

RISOTTO

Confit duck risotto topped with crispy prosciutto and rainbow chard (gf) 29

Roasted beetroot risotto, spinach, provolone fundue, juniper crumb (gf) 24

Broccoli crème, **crispy prawns**, **asparagus**, burrata cheese (gf) 29

PIZZA ROSSO

½ Metre choose two flavours | 1 Metre choose three flavours

Large | ½ Metre | 1 Metre

Bufala: S.Marzano tomato, fresh mozzarella di bufala, fresh basil, EVOO (v) 25 | 55 | 98

Napoletana: S.Marzano tomato, anchovies, black olives, capers, oregano 24 | 52 | 95

Diavola: Yellow S.Marzano tomato, hot 'Nduja salami, fresh bufala mozzarella, rocket 25 | 55 | 95

Prosciutto: S.Marzano tomato, fior di latte mozzarella, fresh rocket and cherry tomatoes, San Danielle Prosciutto, shaved parmigiano 27 | 55 | 98

Mari e Monti: S.Marzano tomato, fior di latte mozzarella, king prawns, mushrooms, olives, fresh chilli, parsley 25 | 55 | 98

Gamberi: S.Marzano tomato, prawns, fresh rocket and cherry tomatoes, garlic, fresh chilli 27 | 55 | 98

Calabrese: S.Marzano tomato, fior di latte mozzarella, hot sopressa salami, roasted red capsicums, olives, oregano 24 | 52 | 95

Marinara: S.Marzano tomato, calamari, mussels, scallops, prawns, garlic, cherry tomato / black olives 29 | NA | NA

Capricciosa: S.Marzano tomato, fior di latte mozzarella, smoked leg ham, artichokes, mushrooms, olives, anchovies 24 | 52 | 95

Tutto carne: S.Marzano tomato, fior di latte mozzarella, hot soppressa salami, smoked leg ham, hot 'Nduja salami, San Daniele Prosciutto 25 | 55 | 95

Parmigiana: S.Marzano tomato, fior di latte mozzarella, roasted eggplant, fresh cherry tomatoes, ricotta salata, fresh basil, EVOO (v) 23 | 55 | 95

Sopressa: San Marzano, hot sopressa salami, gorgonzola, mushrooms, fresh basil, chilli . 23 | 55 | 95

Quattro Formaggi: S.Marzano tomato, fior di latte mozzarella, gorgonzola, provolone picante, parmigiano (v) 24 | 55 | 98

Margherita: S.Marzano tomato, fior di latte mozzarella, fresh basil, oregano (v) 22 | 49 | 92

Rustica: fior di latte mozzarella, pork,fennel and chilli sausage with friarielli (cime di rapa), chilli 24 | 55 | 98

PIZZA BIANCA

Funghi: truffle mushroom base, gorgonzola cheese, medley of mushrooms, porcini, truffle oil (v) 25 | 55 | 98

Zucca: pumpkin puree base, wood roasted butternut pumpkin, pancetta, ricotta, pesto, vin cotto glaze 25 | 55 | 98

Verdura: Oven roasted red capcicum, mushrooms, eggplant, zucchini, provolone cheese, fresh basil pesto (v)(n) 23 | 52 | 95

Calzone: filled with Fior di latte, ricotta, sopressa salami, black olives 25 | NA | NA

Mediterranea: Zucchini puree base, white anchovies, cherry tomato, black olive dust, mint 25 | NA | NA

Affumicata: S.Marzano, fior di latte mozzarella, roasted potatoes, smoked eggplant puree, ricotta salata (v) 25 | NA | NA

CHEF'S CREATIONS

Bresaola: bianca base, fior di latte mozzarella, Wagyu beef bresaola, rocket, pesto, cherry tomatoes, crispy parmesan chips, truffle oil, lemon zest 32 | NA | NA

Pesto: Basil Pesto, fior di latte mozzarella, herbed pancetta, fresh cherry bocconcini (n) 25 | NA | NA

Gluten free + 5

Extras charged accordingly / No substitutes

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BOOK YOUR CHRISTMAS FUNCTION NOW!

December Trading Hours

Monday 11:30am – 11:00pm
Tuesday to Friday 7:00am – 11:00pm
Saturday and Sunday 8:00 – 1:00am

January – Limited Trading Hours

Tuesday to Sunday 11:30am – 10:00pm
(Closed for breakfast and between 3 and 5)

Closed Christmas Day & New Year's Day