

OLIVE MARINATE 12 Warm marinated olives: Puglian Cerignola, Sicilian Nocellara, Ligurian Taggiasche, Lazio Gaeta

ACCIUGHE 16 Olasagasti anchovies, sour cream, lemon oil, charcoal lavoche

> FIORE DI ZUCCHINA 10 each Ricotta and mascarpone filled zucchini flower, tomato sugo

QUAGLIA 15 Brisbane Valley quail skewers, truffle tapenade, cacciatore sauce

CAPASANTA 12 each Crudo of scallop, cultured cream, salted cucumber, green peppercorn dressing

NODINI 12 Nodini mozzarella, pistachio pesto, aged balsamic

CULATELLO DI PARMA 15 18 month old 'Levoni' Culatello di Parma

CRUDI

OSTRICHE 6 each

Our oysters are sourced from the best oyster farmers in Australia, shucked to order, served with limoncello and shallot dressing

GAMBERO CRUDO 33

Raw Mooloolaba king prawn, horseradish bagna cauda, apple, shellfish and chilli oil, sea herbs

TARTARE 33

Venison tenderloin tartare, blueberry, juniper cracker, onion reduction

BARBABIETOLE 28

Beetroot carpaccio, black garlic emulsion, rocket, raspberry vinaigrette

ANTIPASTI

FOCACCIA 14

Handmade rosemary Focaccia, Ricotta, confit garlic oil, smoked sea salt

TROTA 36

Confit Petuna ocean trout, buttermilk sauce,

pomelo, carrot, garlic pangrattato

BURRATA 32

Vanella Burrata, caramlised onions,

pickled fig, nigella seed lavoche

INVOLTINI 34

Northern Rivers veal and anchovy croquet,

scamorza, sebago potato, celery, smoked mayonnaise

PASTA

TAGLIATELLE 46 Free range egg Tagliatelle, Fraser Isle spanner crab, basil, chilli, butter, lemon pangrattato

> CALAMARATA 44 Calamarata pasta, Fremantle octopus, black olive, leek cream, fried capers

MEZZE MANICHE 43

Wholemeal mezze maniche, white Pyrenees lamb shoulder ragu, Marsala, broad bean, pecorino

RISOTTO 43

Organic Acquerello Carnaroli rice, red wine, gorgonzola, walnuts, radicchio

GNOCCHI 40

Organic désirée potato and goats cheese gnocchi, smoked eggplant, oyster mushroom, cavolo nero

SECONDI

PESCE 48 Market fish fillet, Baccalà purèe, confit fennel, tarragon oil, caper leaf

MAIALE 45 Gooralie pork, sage and onion rotolo, apple, cider braised celeriac, pork jus

ANATRA 50 Roasted Grimard duck breast, chestnut, red cabbage, baked quince, vincotto

MANZO 70 Marble score 5+ full blood Angus tenderloin, parsley purèe, Jerusalem artichoke beignet, red wine reduction

ZUCCA 40

Roasted butternut pumpkin, hazelnut, spiced pepita, yellow tomato sugo, wild rice, parmesan

INSALATE E CONTORNI

GARDEN SALAD 16 Baby gem lettuce, raisins, pecorino, lemon dressing

CAPRESE 20 Hand torn Buffalo milk mozzarella, basil, Noosa Reds heirloom tomatoes, evoo

FINOCCHIO 16 Fennel and cabbage salad, pickled persimmon, orange and vanilla vinaigrette

BROCCOLINI 17 Blanched broccolini, chilli oil, stracciatella

PATATE 16

Twice cooked baby chat potatoes, roasted garlic, rosemary sea salt