



CRUDO BAR

CHOOSE YOUR FISH AND YOUR DRESSING

FISH		DRESSING
TONNO	22	NAPOLI
Bermagui yellowfin		Riovista olive oil & lemon
RICCIOLA	25	GENOVA
Spencer Gulf Kingfish		Tagiassca olives & preserved lemon
CAPESANTE	28	PALERMO
Abrolhos WA scallops		Fresh tomato, baby capers & basil
PESCE DEL GIORNO	MP	VENEZIA
		Agrodolce red onion, shallots & white balsamic
		CAGLIARI
		Shaved fennel, Pilu Bottarga & olive oil

MENU

OSTRICHE OYSTERS

MERIMBULA Sydney Rocks	7.5
ALBANY Sydney Rocks	8
COFFIN BAY Pacific	7
All oysters served natural with side of parsley, eschalot & black pepper dressing	
Add ARS ITALICA OSCIETRA CAVIAR	13 each

I MARINATI

INSALATA DI POLPO	36
Freemantle octopus salad, potato, olives, capers & green beans	
GAMBERI ALLA CATALANA	34
Mooloolaba prawns, pickled onions, tomato & shaved celery	
ACCIUGHE	19
White anchovies and lemon	

PANE

FOCACCIA PUGLIESE	14
PANE CARASAU	10

DISHES FROM OUR FAVOURITE PORT CITIES OF ITALY

CAGLIARI	NAPOLI	VENEZIA	GENOVA	PALERMO
ANTIPASTO PICCOLO FRITTO MISTO	ANTIPASTO MOZZARELLA IN CARROZZA	ANTIPASTO BACCALA MANTECATO	ANTIPASTO TESTA IN CASSETTA	ANTIPASTO RICOTTA DI BUFALA
Deep fried seafood & bottarga mayo	Fried mozzarella sandwich, anchovy & red peppers	Whipped salt cod & toasted sourdough	Pork terrine, egg & arugala salad	Buffalo ricotta & heirloom zucchini
PASTA SPAGHETTI ALLA BOTTARGA	PASTA ZITI AL RAGU GENOVESE	PASTA TORTELLO	PASTA - SERVES 2 PACCHERI ALLA SCOGLIO	PASTA FUSILLONI ALLA NORMA
Spanner crab, lemon myrtle and Pilu Bottarga	Braised beef shin and onion ragu	filled with Asiago cheese, mint and garden peas	Calamari, mussels, vongole, white fish, cherry tomatoes	Eggplant, tomato & ricotta salata
SECONDO COSTOLETTE D'AGNELLO	SECONDO MELANZANE ALLA PARMIGIANA	SECONDO MERLUZZO	SECONDO POLPETTE LIGURI	SECONDO GAMBERONI
Lamb cutlets, sauteed chard & Schiscionera	Eggplant Parmigiana	Murray Cod fillet, spinach in tecia, lemon & white wine	Pork & veal meatballs with roasted peppers	Mooloolaba king prawns, olives & capers
DOLCE TIMBALLA	DOLCE LIMONCELLO BABA	DOLCE CREMA FRITTA	DOLCE PANDOLCE GENOVESE	DOLCE AFFOGATO
Almond creme caramel	Limoncello baba and whipped mascarpone	Fried custard cream, honey & candied orange	with zabaglione	Fior di latte gelato, Marsala poached sultanas & coffee

CONTORNI

Insalata verde, egg & Parmigiano Reggiano	16
Heirloom tomato salad, red onion & buffalo feta	16
Green beans, tomato & ricotta salata	16
Roasted potatoes, garlic & rosemary	16

MAIALETTO ARROSTO

Traditional slow roasted, free range, ½ suckling pig from Western Plains VIC. Served with roasted potatoes. For up to 5 guests.

PRE-ORDER 24hrs in advance
\$550

A TRIP THROUGH THE PORTS

5 COURSE SHARING
\$89

This menu is intended to be enjoyed together, so we're not able to adjust or substitute dishes.

Pane Carasau
Ricotta di Bufala
Gamberi alla Catalana
Spaghetti alla Bottarga
Polpette Liguri
Crema Fritta

