

DINNER

STARTERS		Grilled sirloin	\$39
Garlic bread	\$8	Grain fed sirloin seeded mustard sauce,	
Warm marinated olives	\$9	mushroom ragu & red wine jus	
Heirloom tomato bruschetta and marinated	\$18		
fetta		Bangalow pork belly	\$34
Spinach and tallegio arancini	\$16	Bangalow pork belly confit, pumpkin puree,	
		gremolata and Chianti jus	
PRIMI			
Antipasto board	\$21	Battered fish and chips	\$32
Parma prosciutto, salami, pickled seasonal		With tartare sauce	
vegetables, olives and buffalo mozzarella &			
toasted Sonoma sourdough		Angus beef burger	\$24
		Milk bun, caramelised onions, lettuce,	
Burrata	\$20	tomato, provolone, Sandstone chilli jam &	
Fresh burrata, heirloom tomato, Sicillian		fries	
green olives, basil oil and sweet balsamic			
		Steak sandwich	\$28
Fritto misto	\$26	Caramelized onions, tomato, lettuce,	
Calamari, prawns, zucchini & saffron aioli		provolone aioli & sandstone chilli jam & fries	
SECONDI		Club sandwich	\$24
Bucatini pescatore	\$32	Chicken, bacon, avocado, lettuce, tomato,	
Prawns, calamari, fish, mussels, vongole, fresh		provolone, aioli & fries	
tomato & basil sauce.			
tornato a basii saace.		Southern fried chicken burger	\$26
Casarecce ragu	\$27	Double crumbed chicken thigh, cabbage slaw,	
House made casarecce and Italian sausage	92 7	pickle, American chedder, sirache mayo on a	
mince ragu & pecorino		milk bun with fries	
ee raga a pecorino			
Ravioli	^	SIDES	
Hand made pumpkin & goats cheese ravioli,	\$29	Fries with rosemary salt	\$8
butter, sage & toasted hazelnuts		Garden salad	\$12
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