

# *Antipasti*

## *Ostriche naturali*

3.5 ea

Freshly shucked oysters w/ lemon & lime

## *Ostriche con pancetta*

4 ea

Pancetta wrapped oysters in spicy tomato sugo,  
oven baked & finished w/ a balsamic reduction

## *Lasagnetta di rucola e gorgonzola*

16

Pasta fresca layered w/ rocket, potato  
& gorgonzola

## *Tortino di capesante*

18

A tortino of scallop, potato & fava beans  
topped w/ a light olive tapenade & zucchini flower

## *Terrina di tonno e salmone*

21

Cured salmon, tuna & braised fennel terrine  
w/ squid ink crostini

## *Pâté di fegato d'anatra*

16

Duck liver pâté wrapped in pancetta  
served w/ mandarine jam

## *Calamari alla griglia*

18 / 36

Lightly grilled calamari tossed w/ chilli,  
lemon & extra virgin olive  
oil

## *Carpaccio di cervo*

21

Venison carpaccio w/ capsicum & chilli ice cream

## *Antipasto della casa*

A selection of cured meats, olives, arancini,  
smoked scamorza, bruschetta, roasted capsicum,  
marinated eggplant & other chef specialties

Serves	1 to 2	25
Serves	3 to 4	40
Serves	5 to 6	60

## *Paste & Risotti*

<u><i>Pasta ripiena</i></u>	24	35
Filled pasta of the day		
<u><i>Gnocchetti di ricotta</i></u>	18	28
Hand made ricotta dumplings w/ pancetta & fava beans		
<u><i>Scialatelli al cuoccio</i></u>	18	28
Sorrento style pasta fresca w/ ricotta, buffalo mozzarella & tomato sugo		
<u><i>Strangozzi con gamberi</i></u>	21	32
Organic durum wheat pasta w/ tiger prawns, zucchini, mint & olive oil		
<u><i>Pappardelle con agnello e porcino</i></u>	21	32
Pasta fresca w/ slow roasted lamb shoulder & porcini mushroom		
<u><i>Risotto alla pescatora</i></u>	23	36
Carnaroli rice w/ squid, tiger prawns, scallops mussels & Moreton Bay bug in a light tomato sugo		
<u><i>Risotto con asparagi e fiori di campo</i></u>	20	33
Carnaroli rice w/ asparagus, wild flowers & finished w/ moscato		

## *Piatti Principali*

<u><i>Quaglie con asparagi</i></u>	35
Pan-roasted deboned quail w/ asparagus & glazed onions	
<u><i>Coniglio arrosto con capperi e olive</i></u>	37
Slow-roasted rabbit & vanilla scented pork sausage w/ cherry tomatoes, olives & potato	
<u><i>Costoletta di maiale</i></u>	37
Murray Valley pork rib eye coated w/ fresh bread crumbs, accompanied by roasted pork belly	
<u><i>Anatra arrosto con ciliegie</i></u>	42
Duo of Bendigo duck; slow roasted leg, pan-seared breast w/ celeriac puree & macerated cherries	
<u><i>Filetto di manzo</i></u>	52
250gram Margaret River Black Angus eye fillet w/ veal jus	
<u><i>Agnello con patate tartufate</i></u>	42
Duo of grain fed lamb; pistachio crusted rack, fresh herb & Parma prosciutto coated backstrap w/ truffled potatoes	
<u><i>Pescato del giorno</i></u>	market price
Fish of the day	
<u><i>Tagliata di manzo per due</i></u>	80
Roasted Margaret River Black Angus rib eye (800gram) for two, carved & served w/ a caprese salad & roasted potatoes	

## *Contorni*

*Rucola noce e arancio* 10  
Rocket, walnut & orange salad

*Broccoletti saltati* 12  
Sauteed  
broccolini

*Insalata mista* 8  
Mixed lettuce leaves w/ tomato, carrot  
& cucumber

*Caprese* 12  
Tomato, fior di latte & basil  
dressed w/ extra virgin olive oil & oregano

*Patate arrosto* 10  
Roasted potatoes

*Zucchini pinoli e menta* 10  
Zucchini, yellow squash & pine nut salad  
w/ lemon vinaigrette & mint

# *Society*

*Restaurant • Cocktail Lounge • Function Rooms*