

ANTIPASTI (ENTRÉE)

MIXED MARINATED AUSTRALIAN OLIVES (V-GF)\$5.00

ARANCINI (EACH)\$3.00traditional w' buffalo mozzarella and parmesan

FREMANTLE OCTOPUS (GF)\$20.00freshly marinated with carrot and celery escabeche, romesco, Sicilian tapenade

PASTA

GNOCCHI FRA DIAVOLO\$23.00served with peas, chilli, Cherry tomatoes and asparagus

FETTUCINE AGLIO OLIO PEPERONCINO (V)\$23.00served with chopped parsley & chilli

PENNE BOSCAIOLA\$24.00served with ham and mushroom in a cream and white wine sauce

GNOCCHI 'POMODORO E MOZZARELLA' (V)\$25.00in a rich basil, tomato sauce and parmesan cheese

GNOCCHI 'GIARDINO' (V)\$26.00served with aged parmesan, pecorino, ricotta salada, pea puree, sugar snap, basil cured tomato petals

FETTUCINE ALLO SCOGLIO\$25.00seafood fettuccine with mussels, snapper, octopus and cherry tomato, tossed in a bisque and a light white wine sauce

PAPPARDELLE\$27.00with lamb, wild mushrooms ragù and chives, finished with parmesan cheese

LASAGNE DI MANZO\$24.00locally sourced minced beef, rich basil and tomato sauce, topped with mozzarella and parmesan cheese

PENNE AI QUATTRO FORMAGGI\$27.004 Cheese penne w/ confit garlic – Brie, Parmesan, Comte & Blue Cheese

ORECCHIETTE\$26.00Italian pork sausage, Parmesan cheese, chilli, cherry tomatoes, confit garlic in a white wine sauce

DESSERT & DRINKS

PANNACOTTA\$10.00

CHOCOLATE CAKE\$10.00

COKE\$2.50

COKE ZERO\$2.50

LEMONADE\$2.50

GINGER BEER\$2.50