

Starter

Oysters	- Natural with a sherry & shallot vinaigrette	4.0 each
	- Crumbed with horseradish cream	4.5 each
Chicken liver pâté with fig jam, pickled heirloom carrots & grilled sourdough		19
Croquettes filled with smoked mozzarella & ham off the bone served with a truffled mayonnaise		19
Italian meatballs baked with cherry tomatoes, smoked mozzarella & ciabatta		21
Spanish Jamon Iberico ham aged for 24 months with seasonal figs, buffalo mozzarella & apple balsamic		23
Beef carpaccio with a crumbed egg, artichoke, Parmesan & truffle dressing		23
Fried calamari with rocket, chilli sea salt & lemon aioli		23
Raw yellowfin tuna with chilli & extra virgin olive oil on warm char-grilled crostini		25
Hiramasa kingfish carpaccio with avocado, radish, black caviar & spicy citrus dressing		25
Pan-seared scallops with pumpkin puree, pickled pumpkin & a pepita seed pancetta crumb		27
Queensland Spanner crab on an avocado stack with Avruga caviar & chardonnay dressing		29
Grilled Yamba King prawns with chilli flakes & garlic butter		29
Antipasto: Cured Italian meats, grilled artichoke, roasted peppers, Sicilian olives & Gruyère de Comte cheese		29
Tasting Plate for two: Fried calamari with chilli sea salt & lemon aioli, baked Italian meatballs, fig & prosciutto salad & Hiramasa kingfish carpaccio with avocado, black caviar & spicy citrus dressing		49

Main

Risotto of asparagus, peas, zucchini flowers & Binnorie feta cheese		30
Beer battered flathead filets with chips & tartare sauce		32
Angel hair pasta with rare yellowfin tuna, rocket, chilli, capers, garlic & Parmesan		36
Spaghettini pasta with Queensland Spanner crab, sun-dried tomatoes, chilli, garlic, coriander & eschallot		38
Crispy skin barramundi with a sweet potato & ginger mash, coconut, chilli & lime sauce		39
Pan-fried ocean trout with mussels, spring onion, green peas, broccolini & a chardonnay veloute sauce		39
Roast baby chicken with a goats curd filled zucchini flower and a salad of roast capsicum, olives & asparagus		39
Riverina lamb cutlets, crumbed confit of lamb shoulder medallion, sautéed spinach, radicchio, parsnip puree & jus		39
Wagyu sirloin, 220gm, marble score 7+ with garlic roasted chat potatoes and a selection of mustards		49

Pizza

Garlic - pizza bread with sea salt, rosemary, extra virgin olive oil & buffalo mozzarella		19
Margherita - Roma tomato with bocconcini mozzarella, Parmesan, fresh oregano & basil, tomato base		23
Spinach - baby spinach with semi-dried tomatoes, Kalamata olives, feta & chilli, tomato base (add anchovies for \$2)		25
Mushroom - garlic roasted field mushrooms, taleggio, caramelised onions & basil, goats curd & mascarpone base		25
Pumpkin - roasted butternut pumpkin with zucchini, sweet & sour onions, gorgonzola & pine nuts, olive oil base		25
Pineapple - caramelised pineapple with double smoked leg ham, Roma tomato & mozzarella, tomato base		25
Italian - meatballs with shaved Parmesan, Roma tomato & oregano salad, tomato base		27
Chorizo - sausage, olives, semi-dried tomatoes, red onions, chilli, smoked mozzarella, rouille dressing, olive oil base		27
Ham - double smoked leg ham with mushrooms, ricotta & balsamic reduction, tomato base		27
Pepperoni - Pino's pepperoni with Roma tomato, mint & bocconcini mozzarella, tomato base		27
Fig - fresh figs with pancetta, gorgonzola, Roma tomato, basil, rocket & apple balsamic dressing, tomato base		29
Lamb - slow roasted lamb with feta, Sicilian olives, capsicum, rocket, potato, onion, garlic & chilli, tomato base		29
Prosciutto - sliced prosciutto with Roma tomato, rocket, shaved Parmesan & balsamic dressing, tomato base		29
Pork - slow roasted pork belly, sweet & sour onions, radicchio, chilli & bocconcini mozzarella, tomato base		29
Prawn - marinated chilli prawns with roasted capsicum, Roma tomato & salsa verde, tomato base		29

All pizzas can be made gluten free (except Italian), a \$3 surcharge applies. All of our pizzas are topped with mozzarella

Side

Tomato salad with Sicilian olives, buffalo mozzarella & balsamic	11	Crispy polenta chips with truffled Parmesan	11
Rocket salad with pear & Parmesan salad & balsamic dressing	11	Chips with Italian tomato sauce & mustard aioli	11
Avocado salad with cucumber, baby cos & chardonnay dressing	11	Broccolini, sugar snaps, chives, ricotta & lemon	11

All Credit Card Transactions incur a 1.5% processing fee 10% Surcharge applies on Sundays & 15% on Public Holidays
Please advise your waiter of any food allergies as all ingredients may not be listed