

ORGANIC HAND CRAFTED BREAD BOWL

Organic Sourdough + Quinoa Loaf + Lemon Tomato-Onion Focaccine + Crisp Venice Scroll + Grissini
House Made Virgin Butter

6

SMALL ANTIPASTO PLATES

LIVE OYSTERS 2 Coastal-Inland Varieties Available Natural +Lemon	each 5	CRISP "CROSTOLI" PASTRY PUFFS 9+ Wagyu Bresaola + Reggiano	18
CROSTINI "CORNICAN" CAPOCOLLO Dry Aged Pork Neck-Shoulder + Black Garlic-Anchovies Spread	14	CRISP ZUCCHINI BLOSSOM vg Buffalo-Lemon-Ricotta +Romesco + Chilli Honey	each 14
PECORINO 20 MONTHS AGED VG,GFO Unfiltered Virgin Olive Oil + Young Marjoram + Grissini	16	WOOD GRILLED OCTOPUS Crisp Pancetta + Green Peppers + Basil + Black Garlic + Lime	22
PROSCIUTTO "SAN DANIELE" LEVI Aged 600 Days - Del Friuli, Italy	18	WOOD GRILLED TOMAHAWK LAMB CHOP Marinated 48 Hours in Garlic + Oregano + Lemon	each 14
MORTADELLA Warm Mortadella + Pickles + Aniseed - Bologna, Italy	16	CAPRI SALAD VG, GF Purple Puntarelle Hearts + Fennel + Rocket + Pecorino + Crisp Fava Beans	17
RAW YELLOW FIN TUNA Avocado + Beans + Green Chilli + Lime + Coriander	21	GOLD-BAND SNAPPER CARPACCIO Grapefruit + Pepperoncini + Celery + Green Tomato	21

MEDIUM VEGETABLE PLATES

CALABRIAN SALT BAKED BABY BEETS VG, V, GF Hazelnuts + Pickled Strawberries + Cashew Cheese + Beet Juice	22	STRACCIATELLA VG Wood Roasted Tomatoes + Basil + Pangrattato	23
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MEDIUM PASTA PLATES

RIGATONCINI + LAMB RAGU 12 Hour Braise + Baby Peas	28
SQUID INK RISOTTO Flash Seared Calamari + Fish Roe + Lemon-Salad	29
BLACK PEPPER FETTUCINE-SPICY DUCK "BOLOGNESE" Duck Crackling	31
ROUGH CUT "LINGUINE" CRAB Shark Bay Hand Picked Crab Meat + Smooth Tomato Passata + Cognac + Greek Basil	34
CASARECCE CON "FUNGHI" Pine & Slippery Jack Mushroom Ragù + Finished with an Organic Egg Yolk	29

Buckwheat Gluten Free Pasta Available 20 Minutes Minimum

MEDIUM PIZZA PLATES

RED SAUCE

SAN MARZANO TOMATOES-BASIL VG Fior di Latte + 20 Month Aged Pecorino	23
DRY CURED PORK SAUSAGE + GUANCIALE Mozzarella + San Marzano Tomatoes + Greek Basil-Parsley Salad	26

NO SAUCE

ZUCCHINI + POTATO + ROSEMARY Ricotta + Mozzarella + Thyme + Garlic + Lemon	27
RED PEPPER + GARLIC + FENNEL + SHRIMP Mozzarella + Parmesan + Dried Pasilla Chilli + Fresh Dandelion + Lemon	27
"CACIO E PEPE" CLAMS 20 month Aged Pecorino + Mozzarella + Burrata + Spiced Pancetta	28

Gluten Free Pizza Dough Available, Not Suitable For Celiacs

LITTLE SIDE PLATES

CRISP ITALIAN POTATOES + ROSEMARY + GARLIC	9
PEA SALAD + FRESH & DRIED RICOTTA + BASIL + MINT	12
ORANGE + GREEN OLIVE + PICKLED SHALLOTS + RADICCHIO + MINT	14
GREEN BEANS + DILL + RED PEPPERS	12
BUTTER LETTUCE + MINT+ DILL SALAD	9
BLACK TRUFFLE MAC 'N' CHEESE REGGIANO + ASIAGO + TALEGGIO + GRUYERE CHEESE SAUCE + PANGRATTATO	17

LARGE MAIN PLATES

PINE & SLIPPERY JACK MUSHROOM "CROSTATA" VG Porcini Tart +Taragna "Buckwheat" Mascarpone Polenta + Mushroom Borage Gravy	32
PAN SEARED KING SNAPPER Yellow Peaches + Braised Fennel + Citrus Oil	44
"BERKSHIRE" BLACK PIG PORK CHOP 7 Days Dry Aged, York, WA, 350g, Yellow Peppers Agrodolce + My Brown Sauce	45
FENNEL CRUSTED YELLOW FIN TUNA Celeriac + Apple + Hazelnuts + Sesame + Lime	45

NEW YORK SIRLOIN ON THE BONE 45 Days Dry Aged, Cape Grim, TAS, 350g, Pasture Fed Parmesan-Polenta-Crumbed Thick Cut Onion Rings <i>When Available</i>	39
THE QT RIB EYE <i>Exclusively Sourced</i> Black Angus, Grain Fed, 320g, Darling Downs, QLD Hand Cut Fries + Caper-Anchovy Butter + Lemon	58

LARGER TO SHARE FOR 2 OR MORE

SEA SALT CRUSTED TUSCAN "BISTECCA FIORENTINA" T-BONE 45 Days Dry Aged, Cape Grim, TAS, 800g, Pasture Fed Rosemary + Lemon + Condiments	94
VEAL CHOP "PARMIGIANA" White Rocks Milk Fed Veal, WA, 500g "Campania" Buffalo Mozzarella Roasted Vodka Tomato Passata + Young Basil	88

PIG & PINOT FRIDAYS

Available Friday Lunch Only

BLACK BERKSHIRE "SICILIAN" SUCKLING PIG Wood Roasted + Roasted New Season Potatoes - Spiced Speck - Oregano - Garlic + Pork Roasting Juices <i>Your Server will advise the Pinot Selection</i>	pp 55
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SWEET PLATES

"SFINGI" DONUTS Green Iranian Raisons + Cinnamon-Snow Sugar	16
TRE CANNOLI 3 FLAVOURS Raspberry Custard + Pistachio-Sweet Ricotta + Dark Chocolate Zabaglione	18
BLOOD ORANGE + CAMPARI GRANITA GF,DF Vanilla Coconut Chantilly	17
TIRAMISU 1988 Recipe	19
PROFITEROLES Valrhona Chocolate + Mascarpone-Vanilla Ice-cream + Dark Pearls	19

TINY SWEET PLATES

WEDDING DAY SPONGE BISCOTTI	11
STRAWBERRY-PEAR "GELATO" GF, DF Rose Prosecco Hit <i>Churned to Order Soft Serve</i>	14

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