

Antipasti Speciale

INSALATA ESTIVA | GF, [VEGETARIAN OPTION AVAILABLE]

21

Tomato, roasted capsicum, Bocconcini, shaved parmesan, thinly sliced prosciutto, aged balsamic.

CALAMARI ALLA GRIGLIA | GF, DF, C

21

Grilled calamari marinated in *chilli*, garlic and fresh herbs.

Antipasti Salumi

Whilst our cured meats are Gluten Free, they are served with grissini sticks.

PROSCIUTTO DI PARMA | DF

15

Thinly sliced dry cured ham from Parma.

PROSCIUTTO COTTO | DF

15

Pure leg ham with traditional smokey flavours.

FINOCCHIONA SALAME PICCANTE | DF, C

15

The most loved salami. Its name is derived from the process of infusing the meat with "finocchio" [fennel]. It is then dry-cured and aged as long as 5 months to a year to develop its delectable flavour and aroma.

SOPRESSA SALAMI | DF

15

Italian aged salami, produced with pork, lard, salt, pepper, spices and garlic. It is a typical product of Veneto, in Northern Italy.

Piatti Caldi

ARANCINI

Traditional fried rice balls

with Taleggio cheese | V 16

with minced beef & mozzarella 17.5

POTATO & BLACK TRUFFLE CROQUETTES (4 PIECES) | V 17.5

Verdure

All vegetables are roasted & marinated in an Italian style

MIXED OLIVES | GF, DF, V, VE 12

ROASTED CAPSICUM | GF, DF, V, VE 12

MARINATED EGGPLANT | GF, DF, V, VE

Choose a selection of 1 Verdure, 1 Salumi, 1 Piatti Caldi 40

Choose a selection of 2 Verdure, 2 Salumi, 1 Piatti Caldi 50.5

Choose a selection of 2 Verdure, 2 Salumi, 2 Piatti Caldi 60

~ NO SUBSTITUTIONS BUT ADDITIONS ARE WELCOME ~

V | VEGETARIAN VE | VEGAN GF | GLUTEN FREE DF | DAIRY FREE N | CONTAIN NUTS C | CONTAIN CHILLI

Patrons with food allergies or dietary requirements, please inform your waiter prior to ordering.

Although we will endeavour to accommodate your dietary needs, we cannot guarantee traces of allergens.

A SURCHARGE OF 10% APPLIES ON SUNDAYS & 15% ON PUBLIC HOLIDAYS

UNFORTUNATELY WE DO NOT SPLIT BILLS. All major cards are accepted except Diners Club.

ALL CARD PAYMENTS (VISA, MASTERCARD, AMEX) INCUR A 1.5% SURCHARGE.

Pasta

SPAGHETTI BOLOGNESE	28.5
<i>Pasta with a traditional rich meat [pork & beef] sauce.</i>	
SPAGHETTI CARBONARA	28.5
<i>A traditional dish prepared with garlic, bacon & cream.</i>	
GNOCCHI DI ZUCCA N [VEGETARIAN OPTION AVAILABLE]	34
<i>Pumpkin gnocchi, burnt butter, spinach, roasted pumpkin, crushed walnuts, mushrooms, crispy prosciutto topped with shaved parmesan.</i>	
NONNA CHIARA'S PORK & VEAL LASAGNA	35
<i>Authentic pork & veal lasagna with parmesan, garlic, mozzarella, tomato & fresh herbs.</i>	
PENNE ROSA E RICOTTA [VEGETARIAN OPTION AVAILABLE]	35
<i>Penne cooked with chorizo [mild], peas, tomato, roasted capsicum, garlic, fresh herbs & rocket leaves in a rosé sauce topped with ricotta cheese.</i>	
LINGUINE ALLA PESCATORA C	39
<i>Fresh linguine tossed with braised mussel meat off the shell, calamari, diced fish, garlic, chilli, crowned with Australian prawns & extra virgin olive oil.</i>	

Risotti

LA CAMERA RISOTTO GF, N	33	
<i>Risotto of bacon, mushroom, baby spinach, pesto, onion, tomato, parmesan cheese & a touch of cream.</i>		
	ADD CHICKEN	39
RISOTTO ALLE VERDURE GF, V [DAIRY FREE & VEGAN OPTION AVAILABLE]	33	
<i>Risotto cooked with garlic, summer greens, cauliflower & pea purée, onion, parmesan, butter & white wine.</i>		
	ADD CHICKEN	39
RISOTTO CON CALAMARI E VONGOLE GF OPTION AVAILABLE	38.5	
<i>Risotto cooked with calamari, clam meat, broad beans, cherry tomato, anchovy, napoli, onion, garlic, fresh herbs, a touch of Dijon mustard and topped with kale chips.</i>		

Kids menu [STRICTLY FOR 12 Y.O & UNDER]

SPAGHETTI BOLOGNESE	20	CHICKEN & MUSHROOM RISOTTO GF	20
<i>Pasta with a traditional rich meat sauce [pork & beef].</i>		<i>Risotto cooked with onion, mushroom & chicken.</i>	
SPAGHETTI CARBONARA	20	HAM & CHEESE PIZZA	20
<i>A traditional dish prepared with garlic, bacon & cream.</i>		<i>Mozzarella, ham.</i>	

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Insalate

INSALATA DI CESARE

Bacon, anchovy, chilled poached egg, croutons & parmesan shavings, cos lettuce & a traditional dressing.

25

ADD GRILLED CHICKEN

36

INSALATA DI FAGIOLI | GF, DF, V, N [VEGAN OPTION AVAILABLE]

Kidney & green beans, roasted capsicum, red onion, heirloom tomato, cucumber, mixed salad leaves, apple cider vinaigrette.

25

ADD GRILLED CHICKEN

36

Pizza

GARLIC & HERB | V, VE, DF

SMALL

13

LARGE

22

GARLIC, HERB & CHEESE | V

SMALL

14

LARGE

24.5

MARGHERITA | V

Classic topping of mozzarella [local & imported], napoli, fresh basil & olive oil.

28

VEGETALE | V [VEGAN OPTION AVAILABLE]

Olive, mushroom, marinated zucchini, eggplant, artichoke, napoli & mozzarella.

29

PATATA

Mozzarella, potato, mushroom, caramelised onion, thinly sliced prosciutto & truffle oil.

29.5

CAPRICCIOSA

Mozzarella, artichoke, prosciutto, olive, napoli, mushroom & olive oil.

29.5

GUSTOSA

Mozzarella, napoli, Sopressa salami, Italian sausage & caramelised onion.

29.5

FINOCCHIONA PICCANTE | C

Mozzarella, Finocchiona salami, napoli & chilli.

29

NDUJA | C

Mozzarella, Nduja sausage [spicy], Sopressa salami, eggplant, roasted capsicum & fresh roquette leaves.

29

PIZZA MORTADELLA | N

Mozzarella, freshly sliced pistachio Mortadella, basil pesto, zucchini.

30

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Secondi

CHICKEN PARMIGIANA	31.5
<i>Tender hand crumbed chicken breast prepared with premium ham, napoli sauce, topped with grilled mozzarella served with chips & garden salad.</i>	
POLLO ARROSTO GLUTEN FREE OPTION AVAILABLE	36
<i>Oven roasted chicken thigh fillets served with duck fat roasted potato, caper & lemon butter sauce topped with kale chips.</i>	
BRASATO DI GUANCIALE GF	39.5
<i>Slow cooked Ox cheek with onion, garlic, prosciutto, leek, mushroom, root vegetables, red wine, tomato paste, fresh herbs served with chive potato rosti & seasonal greens.</i>	
PORCHETTA GF, DF, C	39.5
<i>Rolled & roasted pork belly stuffed with garlic & fresh herbs topped with salsa verde served with green bean ragù [olives, black pancetta, tomato, anchovy, garlic, fennel seeds & a touch of dry chilli].</i>	
ANGUS PORTERHOUSE	54
<i>300 g Grain Fed [Marble score 2+] served with <i>veal jus or mushroom sauce or salsa verde</i> & <i>your choice of either chips or garden salad or green bean ragù</i> [olives, black pancetta, tomato, anchovy, garlic, fennel seeds & a touch of dry chilli].</i>	
<h2>Contorni</h2>	
BOWL OF CHUNKY CHIPS	12
GARDEN SALAD GF, DF, V [VEGAN OPTION AVAILABLE]	13
<i>Mixed salad leaves, red onion & fresh vegetables with a lemon vinaigrette.</i>	
SEASONAL GREENS	16
<i>Please ask your waiter for today's option.</i>	
<h2>Dolce</h2>	
TIRAMISU	15
GELATI [2 SCOOPS]	13
<i>Vanilla Chocolate Mango</i>	
LEMON, VANILLA, PISTACHIO & RICOTTA CANNOLI N	14
BREAD & BUTTER PUDDING N	18.5
<i>Warm strawberry jam and Baileys liqueur bread & butter pudding served with vanilla ice-cream, crème anglaise & almond crumbs.</i>	
CALZONE ALLA NUTELLA N	19
<i>Nutella calzone served with vanilla ice-cream.</i>	
ULTIMATE HEAVEN [SERVES 2 - 3] N	29.5
<i>Belgian waffles, homemade chocolate sponge cake, vanilla & chocolate ice-cream, whipped cream, fresh strawberries, toasted mixed nuts, crushed Oreo and Nutella.</i>	

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