

Antipasti Speciale

INSALATA ESTIVA | GF, N [VEGETARIAN OPTION AVAILABLE]

22.5

Fresh Heirloom tomato, basil, bocconcini, salad mix, basil pesto topped with shaved parmesan and freshly sliced prosciutto.

CALAMARI ALLA GRIGLIA | GF, DF, C

21

Grilled calamari marinated in *chilli*, garlic & 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 12

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>Pasta with bacon, garlic, black pepper, cream, white wine, parmesan, fresh parsley.</i>	
GNOCCHI DI ZUCCA N [VEGETARIAN OPTION AVAILABLE]	34
<i>Pumpkin gnocchi, butter, parmesan, spinach, roasted pumpkin, 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 AL GORGONZOLA E TARTUFO N [VEGETARIAN OPTION AVAILABLE]	35
<i>Penne cooked with Gorgonzola, Italian sausage, garlic, fresh herbs, touch of cream, white wine, parmesan, mushroom, spinach, truffle paste.</i>	
LINGUINE ALLA PESCATORA C	39
<i>Fresh linguine tossed with white wine, braised mussel meat off the shell, calamari, diced fish, garlic, fresh 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 & a touch of cream.</i>		
	ADD CHICKEN	39
RISOTTO ALLE VERDURE GF, V [DAIRY FREE & VEGAN OPTION AVAILABLE]	33	
<i>Risotto cooked with cauliflower & pea purée, green bean, zucchini, fresh herbs, peas, onion, garlic, white wine, parmesan, butter.</i>		
	ADD CHICKEN	39
RISOTTO COZZE E VONGOLE GF [DAIRY FREE OPTION AVAILABLE]	39	
<i>Risotto cooked with black pancetta, white wine, braised mussel meat off the shell, calamari, clam meat, white wine, onion, garlic, butter, fresh herbs, saffron stock.</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>Pasta with bacon, cream, parmesan.</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 VERDURE | GF, V | DAIRY FREE & VEGAN OPTION AVAILABLE |

Heirloom tomato, zucchini trifolati, roasted peppers, salad mix, pumpkin seeds, fresh herbs, sliced red onion, cucumber, fetta, 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

FINOCCHIONA PICCANTE | C

Mozzarella, Finocchiona salami, napoli & chilli flakes.

29

NDUJA | C

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

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

PORCHETTA

Mozzarella, porchetta, red onion, potato.

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 GF	36
<i>Oven roasted chicken thigh fillets served with duck fat roasted potato, caper & lemon butter sauce topped with kale chips.</i>	
MANZO COTTO LENTAMENTE GF	39.5
<i>300 g beef oyster blade, slow cooked with garlic, onion, celery, celeriac, mushroom, port & red wine, fresh herbs served with classic mash potato & chives.</i>	
PORCHETTA GF, DF, C	39.5
<i>Rolled & roasted pork belly stuffed with garlic & fresh herbs topped with salsa verde served with braised green bean ragù cooked with pancetta, anchovy, olives, garlic, tomato, 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 braised green bean ragù</i> cooked with pancetta, anchovy, olives, garlic, tomato, fennel seeds & a touch of dry chilli.</i>	

Contorni

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>	

Dolce

TIRAMISU	15
GELATI [2 SCOOPS]	13
<i>Vanilla [Gelati] Chocolate [Gelati] Mango [Sorbet]</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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