

ENTREES

FIORE DI ZUCCHINI	18
TEMPURA ZUCCHINI FLOWERS FILLED WITH RICOTTA AND MUSHROOM ON A SUNDRIED TOMATO AND BRIE TART WITH CASHEW PESTO AND BABY BEETROOT.	
CALAMARI FRITTI	18
FLASH FRIED CHILLI SALTED CALAMARI WITH BABY HERBS AND LIME AIOLI.	
CAPELANTE DI PORTOFINO	21
SEARED WHITE SCALLOPS WITH TRUFFLE MASH, BRAISED PORK BELLY AND CITRUS SALSA.	
VITELLO TONNATO	17
POACHED VEAL THINLY SLICED WITH TUNA, BABY CAPER MAYONNAISE TOPPED WITH WILD ROCKET, CHERRY TOMATOES, OLIVES AND ROSEMARY GRISSINI.	
GAMBERONI	18
COCONUT CRUMBED KING PRAWNS WITH SAFFRON INFUSED RICE AND PLUM SPICED GINGER SAUCE.	
TIMBALO DI ANATRA	24
TWICE COOKED DUCK STACK WITH AVOCADO, MANGO AND TOMATO, HONEY AND CAYENNE AIOLI.	
AGNELLO	19
PORCINI CRUSTED LAMB LOIN ON A ROASTED CORN, FETTA AND WILD ROCKET SALSA, MINTED YOGHURT DRESSING.	
SELECTED SYDNEY ROCK OYSTERS	
NATURAL	½ DOZ 15
	1 DOZ 26
KILPATRICK	½ DOZ 16
	1 DOZ 28
HOUSE (RICOTTA, CRUSHED MACADAMIA NUTS, BABY SPINACH AND VINOCOTTO)	½ DOZ 17
	1 DOZ 30

SIDE ORDERS

GARLIC BREAD	5
BRUSCHETTA	7
FRESH BREAD WITH MACADAMIA NUT DUKKAH, BALSAMIC AND OLIVE OIL.	6
VEGETALI MISTI MIXED VEGETABLES	8
PATATINE FRITTI GARLIC AND ROSEMARY CRISPY POTATOES.	6

SALADS

INSALATA CAPRESE ROMA TOMATOES, SPANISH ONION, CHERRY BOCCONCINI, SUNDRIED BLACK OLIVES, EXTRA VIRGIN OLIVE OIL AND BASIL.	14
INSALATA MISTA GARDEN SALAD SERVED WITH HOUSE DRESSING.	12
INSALATA RUCOLA ROCKET SALAD SERVED WITH SHAVINGS OF PECORINO, ROASTED HAZELNUTS AND PEAR.	14

PASTA & RISOTTO

ENTREE/MAIN

PENNETTE AMATRICIANA

17/23

BACON, ONIONS, BLACK OLIVES, TOMATO, GARLIC,
CHILLI AND FRESH BASIL SAUCE.

RAVIOLI DI ZUCCA

17/24

HOME MADE RAVIOLI FILLED WITH PUMPKIN AND RICOTTA,
DILL CREAM SAUCE.

GNOCCHI QUATTRO FORMAGGIO

18/24

HOME MADE POTATO DUMPLINGS WITH FOUR CHEESE SAUCE
AND ROASTED PINE NUTS.

STROZZAPRETI CON CALAMERETTI È GAMBERONI

19/27

SPIRAL PASTA WITH MINCED CALAMARI, YAMBA KING PRAWNS
IN TOMATO, GARLIC, CHILLI AND FRESH OREGANO SAUCE.

LINGUINI AL VONGOLE È GRANCHIO

19/27

FRESH BLUE SWIMMER CRAB MEAT, YAMBA KING PRAWNS,
VONGOLE WITH GARLIC WHITE WINE, BASIL AND PARSLEY.

RISOTTO AL PRUFOMO DI MARE

19/27

CALAMARI, PRAWNS, BLACK MUSSELS, SCALLOPS WITH LEMON
AND HONEY VEGETABLE RISOTTO.

RISOTTO CON QUAGLIA E FUNGHI

18/26

ROASTED QUAIL, MUSHROOM, TRUFFLE OIL AND ROSEMARY
RISOTTO TOPPED WITH FRESH PECORINO CHEESE.

OUR WELCOME BY LAND

CONTROFILETTO DI MANZO (500 GRAM)	45
CHAR GRILLED SALT CRUSTED GRAIN FED RIB EYE STEAK WITH GARLIC ROSEMARY POTATOES, CRISPY GREEN VEGETABLES AND RICH DEMI-JUS.	
FILETTO DI MANZO	36
PRIME TASMANIAN BEEF FILLET WRAPPED IN THINLY SLICED PROSCIUTTO ON ZUCCHINI CORN ROSTI, WILTED SPINACH AND MUSHROOM DUXELLE JUS.	
CERVO	38
NEW ZEALAND VENISON WITH RED WINE POACHED PEAR, DUTCH CARROTS, SAGE INFUSED MASH POTATO AND STAR ANISE JUS.	
MAIALE RIPIENO	34
PORK FILLET FILLED WITH SLIPPER LOBSTER, SUNDRIED TOMATOES, SMOKED MOZZARELLA ON GINGER SWEET POTATO MASH, BROCCOLINI AND ESCHALLOT JUS.	
RULLATA DI POLLO	30
OVEN ROASTED CHICKEN SUPREME FILLED WITH CRUSHED CASHEWS, BASIL, PARMESAN ON KIPFLER POTATOES, CHORIZO, SPANISH ONION AND PUMPKIN VELOUTE.	
AGNELLO DI CASA	36
CHAR GRILLED MACADAMIA CRUSTED LAMB RACK ON ROSEMARY INFUSED POTATO GRATIN, BUTTERED FRENCH BEANS AND VINOCOTTO GLAZE.	

OUR WELCOME BY SEA

KINGFISH	36
GRILLED HIRAMASA KINGFISH FILLET CRUSTED WITH GOAT CHEESE, SUNDRIED TOMATOES, PINE NUTS SERVED ON CRUSHED CHAT POTATOES, STEAMED SPINACH AND ROCKET AIOLI.	
SALMONE	34
PISTACCHIO CRUSTED GRILLED ATLANTIC SALMON FILLET ON MUSHROOM AND ASPARAGUS RISOTTO DRIZZLED WITH TRUFFLE OIL.	
BLACK MARRON	33/55
GRILLED WESTERN AUSTRALIAN BLUE RIDGE BLACK MARRON WITH ROASTED PUMPKIN, WALNUTS AND FETTA SALAD.	
GAMBERONI AL SALTO	45
YAMBA KING PRAWNS AND QUEENSLAND WHITE SCALLOPS FLAMBÉD WITH PERNOD CREAM, VEGETABLE SAFFRON RISOTTO.	
AROGOSTA	HALF 55 WHOLE 95
TASMANIAN LIVE LOBSTER GRILLED OR MORNAY WITH SEASONAL VEGETABLES.	
DEGUSTATION MENU AVAILABLE	
SIX COURSES	85
SIX COURSES WITH SELECTED WINE	150

HEAD CHEF
JUSTIN CESELLI