

STARTERS

'A' GRADE COFFIN BAY S.A. PACIFIC OYSTERS - NATURAL, THERMIDORE OR KILPATRICK [6]	25
½ SHELL HERVEY BAY SCALLOPS [6] - CHORIZO, SEMI DRIED TOMATO & ROASTED RED CAPSICUM	28
POPCORN PRAWNS - MINT, CORIANDER, HERB SALAD, CHILI, LIME CARAMEL, BLACK SESAME	21
BRUSCHETTA - VINE RIPENED TOMATO, SPANISH ONION, LOCAL BASIL, HOUSEMADE RICOTTA [V]	17
HOUSEMADE DUCK LIVER PATE - CARAMELISED ONIONS, GREEN APPLE, SOUR DOUGH	17
ARANCINI - FRESH HERB, LEMON & FIOR DI LATTE MOZZARELLA ARANCINI, AIOLI, PARMESAN [V]	16
BURATTA - HANDMADE MOZZARELLA, PICKLED FENNEL, BLOOD ORANGE, HEIRLOOM TOMATO, BASIL, PROSCIUTTO, TOASTED SOUR DOUGH	24
CALAMARI - HOUSE SPECIALITY SEMOLINA DUSTED WITH SUMAC, PICKLED FENNEL, ROCKET, LEMON ROMESCO	19
BEEETROOT & GIN HOUSE CURED ATLANTIC SALMON - HORSERADISH TAHINI SAUCE, AVOCADO CREAM, PICKLED CUCUMBER, RADISH, TOASTED SOUR DOUGH[D.	22

MAINS

VEAL SCALLOPINI - CREAMED MASH POTATOES, PEPPERONATA - CAPSICUM, OLIVES, CAPERS, ONION, BASIL, LIMONE SAUCE OR MUSHROOM RAGU	35
DUCK TWO WAYS - CONFIT DEBONED DUCK LEG, CRISPY SKIN DUCK BREAST, CELERIAC & APPLE PUREE, BRAISED LEEK, RASPBERRY JUS, TRUFFLE OIL, DUCK FAT ROASTED POT.	35
250gr AUSTRALIAN CERTIFIED BLACK ANGUS EYE FILLET FROM THE NSW CENTRAL RANGES, POTATO GRATIN, SUGAR SNAPS, CHOICE OF MUSHROOM, RED WINE OR PEPPERCORN SAUCE	45
LAMB BACKSTRAP - SEARED LAMB, SAGE THYME BUTTER, ROASTED GOLDEN BEETROOT, MINTED PEA PUREE, BLACK GARLIC JUS, BROCCOLINI, FONDANT POTATO	38
NZ CRISPY SKIN KING ORA SALMON - MEDLEY OF CHILLED HEIRLOOM TOMATOES, QUINOA, BERRIES, CUCUMBER, RADISH, POMEGRANITE, GREEN CUCUMBER VERDE, LEMON INFUSED OLIVE OIL	38
FISH OF THE DAY PLEASE ASK YOUR WAITSTAFF	MP

PASTA ALL OUR PASTAS ARE HOUSEMADE FRESH DAILY

GNOCCHI GORGONZOLA - BABY SPINACH, LEMON ZEST, TOASTED PINE NUTS, ITALIAN GORGONZOLA CHEESE & CREAM SAUCE, HOUSEMADE GNOCCHI	28
RAGU ALLA BOLOGNESE - SLOW COOKED BEEF CHEEK & PORK BELLY RAGU, HOUSEMADE FRESH FETTUCCHINI OR SPAGHETTI	27
SEAFOOD SPAGHETTI - LOCAL TIGER PRAWNS, SCALLOPS, AUSTRALIAN CALAMARI, REEF FISH, KINKAWOOKA MUSSELS, CHERRY TOMATO, SPINACH, CHILLI, NAPOLI ROSE SAUCE	36
TRUFFLE INFUSED LINGUINI WITH MEDLEY OF WILD MUSHROOMS - ENOKI, SHITAKE, SWISS BROWN, KING OYSTER MUSHROOM, WHITE WINE, EVOO, PARMESAN CRISP [V]	32

RAVIOLI - MORETON BAY BUG & WHITSUNDAY WILD CAUGHT BARRAMUNDI, FRESH HERBS, PANFRIED TIGER PRAWN, BUG TAIL, TOMATO CONCASSE, SALMON ROE, BUERRE NOISETTE 39

ZUCCHINI SPAGHETTI - ROAST PUMPKIN, MUSHROOMS, CARROT, SEMI DRIED TOMATOES, ROAST CAPSICUM, PINE NUTS, BASIL PESTO [VEG] 24
ADD VEGAN CHEESE 3

SIDES

GARLIC BREAD - GARLIC BUTTER, CHEESE & LEEK [V] 11

SEASONAL GREENS OR PEPPERONATA [VEG] 9

MASH [V] 9

LA TABELLA SALAD - ROCKET, PICKLED FENNEL, PARMESAN, SPANISH ONION, PEAR [VEG] 16

WARM HOUSE MARINATED OLIVES WITH SOUR DOUGH, EVOO [V] 11

DESSERTS

CHOCOLATE TORTE - RICH VENETIAN CHOCOLATE & HAZELNUT TORTE, WARM CHOCOLATE SAUCE, BLACK CHERRIES, CHOCOLATE & GINGER ICE CREAM [GF] 17

TIRAMISU - TRADITIONAL CUCINA STYLE PICK ME UP COFFEE & MASALA SOAKED SAVOIRADE BISCUITS, LAYERED WITH WHIPPED MASCARPONE CREAM 15

VANILLA PANNACOTTA - BERRY COULIS, BISCOTTI 15

CRÈME BRULEE - CITRUS/ORANGE COMPOTE 15

TRIO OF HOUSEMADE FRUIT SORBETS [GF] [V] [VEG] 15

AFFOGATO - DOUBLE SHOT TOBY'S ESTATE ESPRESSO COFFEE, VANILLA ICE CREAM 9

DESSERT COCKTAILS

ESPRESSO MARTINI 19

TIRAMISU MARTINI 19

AFFOGATO - DOUBLE SHOT TOBY'S ESTATE ESPRESSO COFFEE, VANILLA ICE CREAM WITH FRANGELICO OR AMARETTO 16

PLEASE SEE OUR WINE LIST FOR SELECTION OF ITALIAN DIGESTIVES & LIQUEURS

PLEASE ADVISE OF ALLERGIES - WHILST THE GREATEST CARE IS TAKEN WHEN PREPARING YOUR DISH
PLEASE NOTE SOME PRODUCTS MAY CONTAIN TRACES OF NUTS, DAIRY, CRUSTACEAN

ALL PRICES GST INCLUSIVE, CREDIT CARD BANK FEE 1.2% APPLIES