

## PLATTERS

ANTIPASTO BOARD FOR TWO - CHEFS SELECTION OF COLD MEATS & CHEESE, DUCKLIVER PATE, CHAR GRILLED VEGETABLES, HOUSE MARINATED OLIVES, GRISSINI, LAVOSH, SOUR DOUGH	35
SEAFOOD TASTING PLATTER FOR TWO - MARINATED GRILLED TIGER PRAWNS, SUMAC DUSTED CALAMARI, BARRA WINGS, LOCAL REEF FISH CRUMBED, HERVEY BAY HALF SHELL SCALLOPS, HOUSECURED SALMON, OYSTERS NATURAL, BLOODY MARY OYSTER SHOOTERS, PICKLED BABY OCTOPUS SALAD, MORETON BAY BUG, GOLDEN FRIES	110

## STARTERS / LIGHT MEALS

'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
GARLIC BREAD BAGUETTE, GARLIC & LEEK BUTTER, CHEESE	11
BRUSCHETTA - VINE RIPENED TOMATO, SPANISH ONION, LOCAL BASIL, HOUSEMADE RICOTTA, [V]	17
HOUSEMADE DUCK LIVER PATE - CARAMELISED ONIONS, GREEN APPLE, SOURDOUGH	17
ARANCINI - FRESH HERB, LEMON & FIOR DI LATTE MOZZARELLA ARANCINI, AIOLI, PARMESAN [V]	16
POPCORN PRAWNS - MINT, CORIANDER, HERB SALAD, CHILLI, LIME CARAMEL, BLACK SESAME	24
CALAMARI - HOUSE SPECIALITY SEMOLINA DUSTED WITH SUMAC, PICKLED FENNEL, ROCKET, LEMON ROMESCO, GOLDEN FRIES	19
FISH & CHIPS - LOCAL FRESH CAUGHT REEF FISH, BATTERED OR CRUMBED, MESCULIN SALAD, HOUSEMADE TARTARE SAUCE, GOLDEN FRIES	26

## BURGERS / SANDWICH

THE 'DON' BURGER - HOUSE MADE BEEF CHEEK & CASSALINGA PATTY, MAPLE BACON, MOZZARELLA CHEESE, PICKLES, SPANISH ONION, LETTUCE, BBQ AIOLI, GOLDEN FRIES	19
CHICKEN BURGER - BUTTER MILK MARINATED CRISPY FRIED CHICKEN, CHILLI JAM, SMASHED AVOCADO, RED CABBAGE SLAW, AIOLI, TOASTED BUN, GOLDEN FRIES	19
TRATTORIA FISH BURGER - HERB & PARMESAN CRUMBED SPANGLED EMPEROR, LETTUCE, BEETROOT, CUCUMBER, HOUSEMADE TARTARE SAUCE, GOLDEN FRIES	19

## PASTA - OUR PASTAS ARE HOUSEMADE FRESH DAILY

CARBONARA FETTUCINI - BACON, MUSHROOM, CREAM SAUCE,	23
ADD CHICKEN	27
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 FETTUCINI OR SPAGHETTI	27
SEAFOOD SPAGHETTI - LOCAL TIGER PRAWNS, SCALLOPS, AUSTRALIAN CALAMARI, REEF FISH, KINKAWOOKA MUSSELS, TOMATO, SPINACH, NAPOLI ROSE SAUCE, CHILI	36
TRUFFLE INFUSED LINGUINI WITH MEDLEY OF WILD MUSHROOM - ENOKI, SHITAKE, SWISS BROWN, KING OYSTER MUSHROOM, WHITE WINE, EVOO, PARMESAN CRISP	32

La TABELLA   
LUNCH MENU

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

**PIZZAS / SALADS & DESSERTS - PTO**

**PIZZA – HOUSEMADE PIZZA DOUGH**

MARGHERITA - FIOR DI LATTE MOZZARELLA, FRESH BASIL, SLOW COOKED ROMA TOMATOES [V] 23

CARNE - PEPPERONI, CHORIZO, CASSALINGA, BACON, KALAMATA OLIVES, SPANISH ONION,  
CHILLI, JALAPENO PEPPERS, MOZZARELLA CHEESE 25

ORTOLANE - MOZZARELLA CHEESE, SPANISH ONION, PUMPKIN, MUSHROOM, ROASTED CAPSICUM,  
SPINACH, KALAMATA OLIVES, ARTICHOKEs, NAPOLI SAUCE 24

WILD MUSHROOMS, GORGONZOLA BASE, SPANISH ONION, TRUFFLE DRIZZLE 25

PRAWN – LOCAL TIGER PRAWNS, CHERRY TOMATO, CHILLI, NAPOLI SAUCE, MOZZARELLA, ROCKET 28

SALAMI -SALAMI, NAPOLI SAUCE, MOZZARELLA CHEESE 19  
GLUTEN FREE BASES ADD 3

**SALADS**

ROASTED PUMPKIN - SPINACH, PINE NUTS, GOAT’S CHEESE, CANDIED PECANS, BALSAMIC  
VINEGAR DRESSING [V] 19

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

**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  
ADD YOUR CHOICE OF 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

lunch menu