

## STARTERS

SOUTH AUSTRALIAN PACIFIC OYSTERS - NATURAL, MORNAY OR KILPATRICK [6]	28
½ SHELL TASMANIAN SCALLOPS [6] - MORCILLA SAUSAGE, SPECK, FRIED ESCHALLOT, GREEN PEA	29
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	25
CALAMARI - HOUSE SPECIALITY SEMOLINA DUSTED WITH SUMAC, PICKLED FENNEL, ROCKET, LEMON ROMESCO	19
BEETROOT & GIN HOUSE CURED ATLANTIC SALMON - HORSERADISH TAHINI SAUCE, AVOCADO CREAM, PICKLED CUCUMBER, RADISH, TOASTED SOUR DOUGH [DF]	23
LA TABELLA SALAD - ROCKET, PICKLED FENNEL, PARMESAN, SPANISH ONION, PEAR [VEG]	18
WARM HOUSE MARINATED OLIVES WITH SOUR DOUGH, EVOO [V]	14

## MAINS

PORK TENDERLOIN SCALLOPINI - CREAMED MASH POTATOES, PEPPERONATA - CAPSICUM, OLIVES, CAPERS, ONION, BASIL, LIMONE SAUCE OR MUSHROOM RAGU	36
DUCK TWO WAYS - CONFIT DEBONED DUCK LEG, CRISPY SKIN DUCK BREAST, CELERIAC & APPLE PUREE, BRAISED LEEK, RASPBERRY JUS, POTATO GRATIN	42
250gr AUSTRALIAN MSA CERTIFIED GRAIN FED EYE FILLET, POTATO GRATIN, SUGAR SNAPS, CHOICE OF MUSHROOM, RED WINE OR PEPPERCORN SAUCE	48
VICTORIAN SOVEREIGN LAMB BACKSTRAP - FONDANT POTATO, ROASTED GOLDEN BEETROOT, MINTED PEA PUREE, BLACK GARLIC JUS, BROCCOLINI	42
NZ CRISPY SKIN KING ORA SALMON - MEDLEY OF CHILLED HEIRLOOM TOMATOES, QUINOA, BERRIES, CUCUMBER, RADISH, POMEGRANITE, GREEN CUCUMBER VERDE, LEMON INFUSED OLIVE OIL	36
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	32
RAGU ALLA BOLOGNESE - SLOW COOKED BEEF CHEEK & PORK BELLY RAGU, HOUSEMADE FRESH FETTUCCHINI	27
SEAFOOD SPAGHETTI - LOCAL TIGER PRAWNS, SCALLOPS, AUSTRALIAN CALAMARI, REEF FISH, KINKAWOOKA MUSSELS, CHERRY TOMATO, SPINACH, CHILLI, NAPOLI ROSE SAUCE	37

TRUFFLE INFUSED LINGUINI WITH MEDLEY OF WILD MUSHROOMS - ENOKI, SHITAKE, SWISS BROWN, KING OYSTER MUSHROOM, WHITE WINE, EVOO, PARMESAN CRISP [V]	35
RAVIOLI - MORETON BAY BUG & WHITSUNDAY WILD CAUGHT BARRAMUNDI, FRESH HERBS, PANFRIED TIGER PRAWN, BUG TAIL, TOMATO CONCASSE, FINGERLIME, BUERRE NOISSETTE	48
ZUCCHINI SPAGHETTI - ROAST PUMPKIN, MUSHROOMS, CARROT, SEMI DRIED TOMATOES, ROAST CAPSICUM, PINE NUTS, BASIL PESTO [VEG]	28
ADD VEGAN CHEESE	3

## SIDES

GARLIC BREAD - GARLIC BUTTER, CHEESE & LEEK [V]	11
SEASONAL GREENS OR PEPPERONATA [VEG]	9
MASH [V]	9

## DESSERTS

CHOCOLATE TORTE - RICH VENETIAN CHOCOLATE & HAZELNUT TORTE, WARM CHOCOLATE SAUCE, BLACK CHERRIES, CHOCOLATE & GINGER ICE CREAM [GF]	18
TIRAMISU - TRADITIONAL CUCINA STYLE PICK ME UP COFFEE & MASALA SOAKED SAVOIRADE BISCUITS, LAYERED WITH WHIPPED MASCARPONE CREAM	17
VANILLA PANNACOTTA - BERRY COULIS, BISCOTTI	17
CRÈME BRULEE - CITRUS/ORANGE COMPOTE	17
TRIO OF HOUSEMADE FRUIT SORBETS [GF] [V] [VEG]	15
AFFOGATO - DOUBLE SHOT TOBY'S ESTATE ESPRESSO COFFEE, VANILLA ICE CREAM	10
AFFOGATO - DOUBLE SHOT TOBY'S ESTATE ESPRESSO COFFEE, VANILLA ICE CREAM WITH FRANGELICO OR AMARETTO	18

## DESSERT COCKTAILS

ESPRESSO MARTINI	19
TIRAMISU MARTINI	19

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