
MENU

STARTERS

SOUTH AUSTRALIAN PACIFIC OYSTERS [6] NATURAL 28

 SAMBUCCA DRESSING , KINGFISH CAVIAR 30

POPCORN PRAWNS – MINT, CORIANDER, HERB SALAD, CHILLI, LIME, CARAMEL, BLACK SESAME 26

CARPACCIO – THINLY SLICED RAW EYE FILLET, CAPERS, SHAVED PARMESAN, HONEY TRUFFLE DRESSING 25

BRUSCHETTA - VINE RIPENED TOMATO, SPANISH ONION, LOCAL BASIL, HERBED RICOTTA [V] 17

HOUSEMADE DUCK LIVER PATE, CARAMELISED ONIONS, GREEN APPLE SOUR DOUGH 19

BEETROOT, GIN & DILL HOUSE CURED ATLANTIC SALMON, CUCUMBER, AVOCADO, SOUR DOUGH 24

BURATTA – HANDMADE MOZZARELLA, HOUSE PICKLED FENNEL, CITRUS, HEIRLOOM TOMATO, BASIL,
TOASTED SOUR DOUGH [V] 25

ARANCINI – WILD MUSHROOM, MOZZARELLA, AIOLI, PARMESAN [V] 17

CALAMARI - SEMOLINA & SUMAC DUSTED, HOUSE PICKLED FENNEL, ROCKET, ROMESCO 21

LA TABELLA SALAD – ROCKET, HOUSE PICKLED FENNEL, PARMESAN, SPANISH ONION, PEAR [V] 21

WARM HOUSE MARINATED OLIVES WITH SOUR DOUGH, EVOO [V] 14

MAINS

VEAL SCALLOPINI, FAIRLIGHT RED VEAL– NORTHERN NSW RIVER REGION, CREAMY MASH,
SEASONAL VEGETABLES, MARSALA MUSHROOM SAUCE 45

200gr AUSTRALIAN MSA CERTIFIED GRAIN FED EYE FILLET, PARIS MASH w CONFIT GARLIC, ASPARAGUS,
BRUSSEL SPROUTS, CHOICE OF MUSHROOM SAUCE OR RED WINE JUS 49

12 HR SLOW COOKED CONFIT DUCK LEG, KIPFLER POTATO, BRAISED FENNEL, BABY CARROT,
POMMEGRANATE MELASSA SAUCE, GRANOLA CRUMBLE 39

FISH OF THE DAY PLEASE ASK YOUR WAITSTAFF MP

PASTA ALL OUR PASTAS ARE HOUSEMADE FRESH DAILY

GNOCCHI GORGONZOLA - BABY SPINACH, TOASTED PINE NUTS, ITALIAN

GORGONZOLA CHEESE CREAM SAUCE, HOUSEMADE GNOCCHI 34

RAGU ALLA BOLOGNESE - SLOW COOKED BEEF CHEEK & PORK BELLY RAGU, HOUSEMADE FRESH

FETTUCCINI, PARMESAN 29

SEAFOOD SPAGHETTI - LOCAL TIGER PRAWNS, SCALLOPS, AUSTRALIAN CALAMARI, REEF FISH,
KINKAWOOKA MUSSELS, CHERRY TOMATO, SPINACH, CHILLI, NAPOLI ROSE SAUCE 39

TRUFFLE INFUSED LINGUINI, WILD MUSHROOMS - ENOKI, SHITAKE, SWISS BROWN, &
KING OYSTER MUSHROOMS, SPINACH , WHITE WINE BUTTER EMULSION, PARMESAN CRISP [V] 36

RAVIOLI – TIGER PRAWN & WHITSUNDAY WILD CAUGHT REEF FISH RAVIOLI, TIGER PRAWNS,
BUG TAIL, TOMATO CONCASSE, BEURRE NOISETTE 48

ZUCCHINI SPAGHETTI - ROAST PUMPKIN, MUSHROOMS, SEMI DRIED TOMATOES, ROAST CAPSICUM,
PINE NUTS, BASIL PESTO [VEG] 28
 ADD VEGAN CHEESE 3

SIDES

GARLIC BREAD – GARLIC BUTTER, CHEESE & LEEK [V] 12

SEASONAL GREENS [V] 12

CREAMY POTATO MASH [V] 9

DESSERTS

CHOCOLATE TORTE - RICH VENETIAN CHOCOLATE & HAZELNUT TORTE, WARM CHOCOLATE SAUCE,
BLACK CHERRIES, CHOCOLATE 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, CHOCOLATE GANACHE 17

AFFOGATO – DOUBLE SHOT TOBY’S ESTATE ESPRESSO COFFEE, VANILLA ICE CREAM 10

AFFOGATO – DOUBLE SHOT TOBY’S ESTATE ESPRESSO COFFEE, VANILLA ICE CREAM w/ FRANGELICO
OR AMARETTO 18

DESSERT COCKTAILS

ESPRESSO MARTINI 21

TIRAMISU MARTINI 21

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

ANY ALLERGIES MUST BE ADVISED, WHILST THE GREATEST CARE IS TAKEN WHEN PREPARING YOUR DISH
PLEASE NOTE SOME PRODUCTS MAY CONTAIN TRACES OF NUTS, DAIRY & CRUSTATION

ALL PRICES GST INCLUSIVE,

CREDIT CARD BANK FEE 1% APPLIES