



**THE
ISLAND**

Condividere

to share

- Goat's curd with crusty bread & mixed olives (v) 13
- Fried Ascolana olives with terra cotta aioli (v) 13
- Eggplant Involtini with prosciutto, buffalo mozzarella & green basil 14
- Arancini Milanese with saffron & fontina with pepe verde (gf/v) 15
- Caprese, tomato, buffalo mozzarella, basil & extra virgin olive oil (gf/v) 16
- Polenta Herb Crusted Sardines with cress, red onion & shaved fennel (gf) 18
- Salt & Pepper Baby Squid with rocket leaves, lemon & garlic aioli (gf) 18
- Salmon Carpaccio with cucumber, pickled onion, salted capers & lemon crème (gf) 19
- Oysters – Choice of Pacific or Sydney Rock (gf) 3.5 each
served natural with lemon or with agri dolce vinaigrette
- Affettati Misti - Cured meats & charcuterie with grissini, peperonata & provolone (gf) 32.5
- Formaggio - Imported Italian cheese served with dried fruits, fig paste,
grissini & crusty bread (gf/v) 32.5

Sul Lato

on the side

- Duck fat kipfler potatoes (gf) 9
- Broccolini & green beans with confit garlic (gf/v) 9
- Panzanella Salad sour dough bread, heirloom tomato, mint & dried ricotta (v) 9
- Rocket & pear with walnuts & parmesan (gf/v) 12
- Baby cos with red onion & romesco dressing (gf/v) 12



Della Terra

from the land

Beef Tagliata

NAPCO Naturally Royal Rib Fillet 350g with rocket & lemon (gf) 39

Thousand Guineas Shorthorn Rump

400g peppercorn crusted, heirloom carrots & buttered greens (gf) 36

Eye Fillet of Beef

250g with mushroom herb gratin & sauteed spinach (gf) 38

Wagyu Striploin

Diamantina 250g with duck fat potato, grilled broccolini,
herbed butter & our own mustard (gf) 70

Milly Hill Bio Dynamic Lamb Rump

with slow cooked eggplant, confit garlic, green beans & lamb jus (gf) 34

Pork Cutlet

with soft polenta, carrots, braised mushroom, porcini mushroom jus (gf) 32

Bistecca Fiorentina Style

with lemon, herbed Pepe Saya butter & split jus (gf)

NAPCO Dry Aged T-Bone 600g 49

John Dee Dry Aged Black Angus Rib on the bone 1kg 99

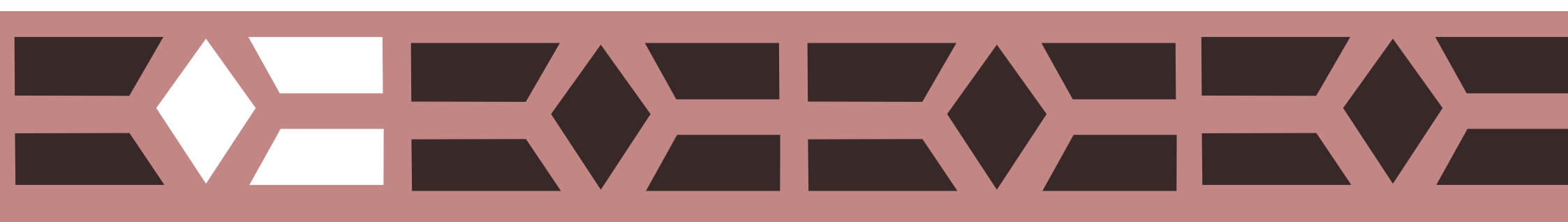
Milly Hill Bio Dynamic Lamb Shoulder

1.2kg shoulder, slow baked in the woodfire oven with baby cos & duck fat potato (gf) 68

Free Range Chicken from the Rotisserie

with mustard fruits, grilled corn salad & salsa verde (gf)

Half 22 Whole 34



Qualcosa Di Dolce

something sweet

VANILLA PANNA COTTA 12

with de-hydrated fruit salad (gf)

COFFEE SEMI FREDDO 12

with espresso glaze, stregga mascarpone & savoiardi crumb

POLENTA TORTE 12

with citrus compote, candied orange & lemon mascarpone

BISCOTTI PLATE 12

with our selection of Italian Biscotti

GELATO BY THE SCOOP

2 Scoops 7.5 3 Scoops 9.5

Bitter Chocolate, Vanilla Bean, Cherry & Pistachio

I Giovani

young ones

Pappardelle with tomato, meatballs & pecorino romano 12.5

Margherita Pizza with tomato & pearl mozzarella (v) 12.5

Chicken from the Rotisserie with potato & baby cos (gf) 12.5



Dal Mare

from the sea

Pan Fried King Fish Fillet with mussels, clams, cuttlefish, saffron & garlic potato & herbs (gf) 34

Confit of King Ora Salmon with braised fennel, broccolini, barley & farro (gf) 36

Grilled Whole Australian Green Prawns with garlic herbed
Pepe Saya butter & lemon (gf)
500g 49 1kg 95

Whole Baked Baby Fish with balsamic, Chianti first pressed
olive oil, rocket & lemon
Market Price

Pasta e Riso

BRAISED SQUID & CHORIZO PAPPARDELLE 28
with chives, preserved lemon & olives

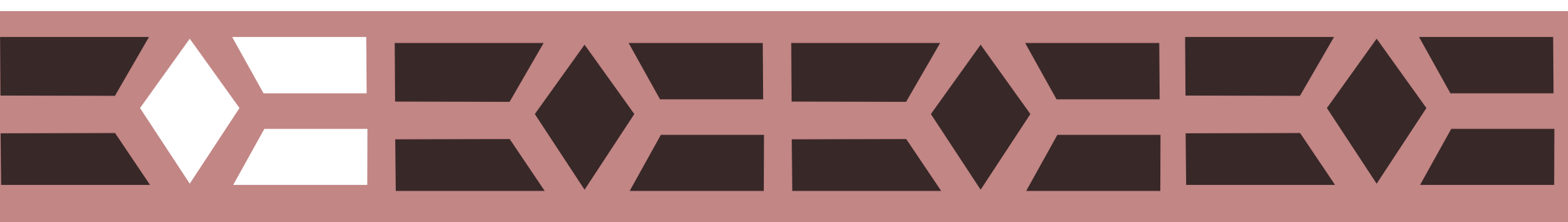
STROZZAPRETI PASTA RAGU 28
with sausage, salami, smoked ham & tomato sugo

TRUFFLE & RICOTTA GNOCCHO 28
with braised duck, mushrooms & red wine jus

SQUID INK LINGUINI 28
with prawns, garlic, chilli & tomato

RICOTTA CARAMELIZED ONION & RED PEPPER RAVIOLI 28
with eggplant & basil pesto (v)

RISOTTO FUNGHI 28
with truffle pesto & pecorino romano (v/gf)



Pizza Bianca

prepared with extra virgin olive oil & fior di latte

SALSICCIA e TALEGGIO 25

Italian sausage, taleggio cheese, caramelized onion & thyme

FUNGHI 25

field mushrooms, rosemary, pecorino romano & truffle pesto (v)

PATATA e ROSMARINO 24

potato, rosemary, pork cheek & pecorino cheese

Pizza Rosso

prepared with San Marzano tomatoes & fior di latte

MARGHERITA 20

buffalo mozzarella & fresh basil leaves (v)

PROSCIUTTO e RUCOLA 25

cherry tomato, rocket & prosciutto

CALABRESE 24

calabrese salami, chilli, basil & red onion

CAPRICCIOSA 24

double smoked ham, field mushrooms, artichokes & olives

SICILIANA 24

salami, olives, anchovies & salted capers

One bill per table.

If you have any food allergies or dietary requirements, please notify your waiter & we will do our best to accommodate you.

