

STARTERS

HOUSE BREAD	13
Baguette with Le Conquerant French butter	
OLIVES (GF)	13
House blend	
TRIO OF DIPS	20
Tzatziki, Taramasalata, Melintzanosalata (eggplant), pita bread	
ROMAN ARTICHOKE (GF)	20
With walnuts, herbs	
FREMANTLE PICKLED OCTOPUS (GF)	27
Garlic, lemon	

CONSERVAS Freshly tinned fish & shellfish

ORTIZ	
Anchovies in olive oil	22
Sardines in olive oil	22

CHEESE	50g
Served with crostini, cornichons, quince paste	

1 CHEESE \$18 | 2 CHEESES \$33 | 3 CHEESES \$42

FRENCH BRIE / MANCHEGO / GORGONZOLA DOLCE

ANTIPASTI

PROSCIUTTO DI SAN DANIELE (GF)	18
Aged 24 months	
JAMON IBERICO DE CEBO (GF)	20
Aged 24 months	
SOPRESSA SALAMI (GF)	14
Mild / Hot / Truffle	
WAGYU BRESOLA (GF)	24
7+ marble score	

(V) VEGETARIAN (VG) VEGAN (VGO) VEGAN OPTION
(GF) GLUTEN FREE (GFO) GLUTEN FREE OPTION

SHARE PLATES

ZUCCHINI CHIPS (V)	18
Lightly battered, pecorino romano, paprika aioli	
SAGANAKI (V)	27
Pan-fried Kefalograviera cheese, marinated figs	
ARANCINI AI FUNGHI (V) (3)	25
Mushrooms, pecorino cheese, black truffle mayo, thyme	
BYRON BAY BURRATA (V)	30
Sicilian inspired vegetables, pistachio, basil oil, grilled baguette	
ITALIAN MEATBALLS (3)	25
Beef & Lamb, Napoli sauce, Parmigiano Reggiano	
ZUCCHINI FLOWERS (3) (V)	30
Stuffed with ricotta, lemon & parsley	
CEVICHE (GF)	30
Hiramasa kingfish, avocado, tomato, cucumber, chili, coriander, lime, crispy shallots, mandarin oil	
CHAR GRILLED LAMB CUTLETS (2)(GF)	36
Orange, thyme, honey, lemon, Dijon mustard marinade	
CALAMARI FRITTI	27
Local baby loligo, calamari lightly dusted & fried, lemon	
S.A BLACK MUSSELS	29/45
Pernod, white wine, tomato, parsley, shallot, garlic, grilled baguette	
MOOLOOLABA KING PRAWNS	30
Grilled king prawns with Mediterranean tomato, olive & herb tapenade	

SALADS & SIDES

HEIRLOOM TOMATO SALAD (V)(GF)	25
Grapes, Byron Bay stracciatella, basil, Pukara Estate caramelised balsamic vinegar, EVOO	
CLASSIC GREEK SALAD (V)(GF)	27
Tomato, cucumber, red onion, Greek feta, black olives, oregano, lemon, min, basil, EVOO	
GREEN SALAD (V)(GF)	19
Baby cos, radicchio, rocket, Parmigiano Reggiano, lemon dressing	
GREEK LEMON POTATOES (GF)	14
Baked in chicken stock with lemon, oregano, EVOO	
STEAMED SEASONAL GREENS (V)(GF)	14
Toasted almonds, za'atar, lemon	

PASTA

CRAB LASAGNE	39/65
Locally caught spanner crab, San Marzano tomato, abalone sauce	
SEAFOOD LINGUINE (GFO)	49
Prawns, calamari, mussels, verjuice, cherry tomato, parsley, butter, garlic, hint of chilli	
BUG & PRAWN RISOTTO (GF)	52
Grilled Moreton Bay bug, prawns, zucchini, saffron, Parmigiano Reggiano	
PAPPADELLE ALLA BEEF RAGU (GFO)	40
8-hour slow braised beef, prosciutto, San Marzano napoli, Parmigiano Reggiano	
BURRATA FILLED RAVIOLI (V)	40
Roast pumpkin yuzu puree, sweet onions, mustard fruits, burnt butter, sage.	
GNOCCHI SORRENTINA (V)	40
House made potato gnocchi, San Marzano napoli, stracciatella, Parmigiano Reggiano	
LINGUINE ALLA CARBONARA	35
Crispy guanciale, Pecorino Romano, Parmigiano Reggiano, pepper, prosciutto dust	
PASTA ALLA NORMA (GFO)	33
Wood fired eggplant, San Marzano napoli, basil, garlic, chilli, pecorino romano	
GLUTEN FREE RIGATONI PASTA	5

MAIN DISH

MOUSSAKA	44
Wagyu beef, potato, eggplant, bechamel, pecorino	
EYE FILLET 150g / 250g	58/75
Tasmanian Highland Grass Fed Black Angus, Dutch carrots, truffle mash, compound butter, red wine jus / peppercorn jus / horseradish cream	
Add 1 Moreton Bay Bug	+20
FISH OF THE DAY (GF)	56
Caponata (grilled Mediterranean vegetables, olives, capers, tomato, extra virgin olive oil), caramelised balsamic vinegar, grilled lemon	
CHAR GRILLED SPATCHCOCK (GF)	50
Shaved cabbage slaw, pancetta, peas, jus.	
GRILLED SEAFOOD	85
Moreton Bay Bugs (4x1/2), Mooloolaba King Prawns (4), house aioli, dressed greens, lemon	
CHICKEN 150G	13
PRAWNS (4)	15
BURRATA	20
THICK CUT CHIPS	13
TRUFFLE MASH 150g	16

PIZZA ROSSE (Red Base)

PEPERONCINO E SALSICIA	34
San Marzano napoli, fior di latte, hot soppressa, pork & fennel sausage, cavolo nero, Parmigiano Reggiano, drizzled with hot honey, chilli flakes	
PROSCIUTTO DI PARMA	33
Fior di latte, San Marzano napoli, prosciutto, cherry tomato, rocket, Parmesan, oregano, EVOO	
FAT BULL	34
San Marzano napoli, Fior di latte, mushroom, Wagyu bresaola, stracciatella, basil, EVOO, pepper	
MARGHERITA (V)	27
Fior di latte, fresh buffalo mozzarella, basil, oregano, EVOO	
PEPPERONI	31
San Marzano napoli, fior di latte, pepperoni, oregano, EVOO	
CAPRICCIOSA	33
Fior di latte, mushroom, ham, olives, artichokes, oregano, EVOO	
DIAVOLA	33
Fior di latte, salame picante, basil, oregano, EVOO, chilli flakes	
CARNE (MEAT LOVERS)	33
Fior di latte, mild salami, bacon, chicken, ham, BBQ sauce	
CALZONE	33
Fior di latte, ham, parmesan, mushroom, basil, oregano, EVOO	
IL SUPREMO	36
Fior di latte, salami, mushroom, ham, olives, artichokes, pineapple, oregano, EVOO	
LA HAWAIIANA	32
Fior di latte, ham, pineapple, basil, EVOO	
VEGETARIAN (V) (VGO)	31
Fior di latte, caponata (eggplant, capsicum, zucchini, onion, capers, garlic), basil, chilli, EVOO	

PIZZA BIANCHE (White Base)

GARLIC FOCACCIA (V)	19
Roast garlic, sea salt, oregano, EVOO	
TRUFFLE MUSHROOM (V)	33
Mushrooms, black truffle cream, fior di latte, Parmigiano Reggiano, rocket, truffle oil	
GAMBERI	35
Grilled prawns, fior di latte, zucchini cream, cherry tomato, rocket, lemon, EVOO, touch of chilli	
POLLO	32
Chicken, fior di latte, bacon, cherry tomato, onion, balsamic reduction, EVOO	
CRISPY PANCETTA	34
Pancetta, black truffle cream, roast potatoes, fior di latte, Parmigiano Reggiano, parsley, truffle oil	

NO HALF AND HALF PIZZA - NO SUBSTITUTIONS

10% Surcharge applies on Sundays

20% Surcharge applies on public holidays