

DINNER MENU

From 5pm



APPERTIZERS - BREADS

FLATBREAD HOUSE MADE WITH A SELECTION OF CHEF'S RECIPE SALSA'S AND DIPS	14
GARLIC BREAD GARLIC, CHEESE & LEEK BUTTER ON PREMIUM STONE BAKED BREAD	8.5
DUCK LIVER PATE TUSCAN STYLE HOUSE MADE PATE, MUSTARD FRUIT APPLE, LAVOSH & STONE BAKED SOUR DOUGH	16
BRUSCHETTA VINE RIPENED TOMATOES, SPANISH ONIONS, LOCAL BASIL HOUSE TOMATO DRESSING, SOUR DOUGH [V] [DF]	14
OLIVES WARM HOUSE MARINATED OLIVES WITH SOURDOUGH [V] [DF]	11

PACIFIC OYSTERS - FRESHLY SHUCKED

	¼ DOZ	½ DOZ	1 DOZ
BLOODY MARY SHOOTERS 4.5 EACH			
NATURAL	11.7	23.4	45
WAKAME SESAME, KIWI FRUIT	12.3	24.6	48
KILPATRICK	12.3	24.6	48

ENTREE

ANTIPASTO PLATTER - great to share CHEFS SELECTION OF COLD MEATS & CHEESE, DUCK LIVER PATE, PICKLED & CHAR GRILLED VEGETABLES, OLIVES, GRISSINI, LAVOSH, SOUR DOUGH	34
CAPRESE SALAD FRESH SHAW RIVER BUFFALO MOZZARELLA, BOWEN VINE RIPENED TOMATOES, LOCAL BASIL, EVOO, BALSAMIC GLAZE [V] [GF]	16
CALAMARI - HOUSE SPECIALITY SEMOLINA DUSTED WITH SUMAC, PICKED FENNEL, SMOKED CAPSICUM AIOLI	19
BEETROOT GNOCCHI BEETROOT GNOCCHI, CONFIT DUCK, WALNUT & SAGE BURNT BUTTER	19
ARANCINI PORCI, THYME ARANCINI, AIOLI, PARMESAN [V]	16
POPCORN PRAWNS AUSTRALIAN WILD CAUGHT TIGER PRAWNS, CHILLI, LIME CARAMEL, HERB SALAD, CRISPY SHALLOTS [DF]	22
CHILLED TUNA SESAME CRUSTED SEARED TUNA, AVOCADO, CHARRED CORN SALSA, CRISPY NORI [DF]	21
HOUSE CURED SALMON BEETROOT CURED ATLANTIC SALMON, BABY FENNEL, WASABI & DILL MAYO WASABI CRUMB, TOASTED SOUR DOUGH [DF]	19

PASTA

ALL OUR PASTA IS HOUSE MADE FRESH DAILY

RAGU ALLA BOLOGNESE SLOW COOKED BEEF CHEEK & PORK BELLY RAGU, FETTUCINI	23
GNOCCHI GORGONZOLA BABY SPINACH, LEMON ZEST, TOASTED PINE NUTS AND ITALIAN GORGONZOLA CHEESE. [V]	26
GNOCCHI RAGU WITH SLOW COOKED BEEF & CHEEK & PORK BELLY RAGU & PARMESAN	23
GNOCCHI NAPOLI WITH TASTY ITALIAN SPICED NAPOLI SAUCE & PARMESAN [V]	19
SEAFOOD SPAGHETTI LOCAL TIGER PRAWNS, SCALLOPS, CALAMARI AND WHITE FRESH REEF FISH, WITH A SLIGHTLY ACIDIC DICED TOMATO AND WHITE WINE SAUCE, LEMON & PARSLEY PANGRATTATO.	35
MUSSELS SPAGHETTI KINKAWOOKA BLACK MUSSELS, CHORIZO, CHILLI, GARLIC, TOMATO, NAPOLI, WHITE WINE SAUCE [DF]	25
FETTUCINI CARBONARA ONION, BACON, MUSHROOM, CREAM SAUCE.	22
ADD CHICKEN	26
PASTA OF THE DAY - PLEASE REFER TO OUR SPECIALS BOARD	

SALADS

LA TABELLA RUCOLA SALAD ROCKET PICKLED FENNEL, PARMESAN SPANISH ONION, WHITE BALSAMIC DRESSING(GF)[V]	15
SMOKED CHICKEN AND QUINOA OAK LEAF, AVOCADO, GRAPE TOMATOES, CITRUS DRESSING	19
ROASTED PUMPKIN BABY SPINACH, PICKLED ONION, DUKKAH GOATS CHEESE, POMEGRANATE DRESSING	19

PIZZA

TRADITIONAL HOUSE MADE PIZZA DOUGH	
MARGHERITA SHAW RIVER BUFFALO MOZZARELLA, FRESH BASIL, SLOW COOKED ROMA TOMATOES	22
SMOKED HAM TOMATO, MOZZARELLA, ARTICHOKE, OLIVES, MUSHROOMS	23
CALABRESE SALAMI, CHORIZO, BASIL, RED ONION, RED CAPSICUM, GOAT'S CHEESE	24
ORTOLANE ONION, PUMPKIN, MUSHROOM, ROASTED CAPSICUM, ARTICHOKE, SPINACH [V]	22
SEAFOOD LOCAL PRAWNS, SCALLOPS, CALAMARI & WHITE REEF FISH, ON LEMON BÉCHAMEL BASE, FRESH DILL.9"	30
9" GLUTEN-FREE PIZZAS ARE AVAILABLE	2

MAINS

SALMON GRILLED SALMON, NEW POTATOES, ASPARAGUS, ROASTED BABY FENNEL, SAFFRON, SEAFOOD BISQUE	32
BARRAMUNDI MACADAMIA CRUSTED NO, BARRAMUNDI, BEETROOT GNOCCHI, BOK CHOY, CITRUS BEURRE BLANC	35
BEEF EYE FILLET AUSTRALIAN CERTIFIED BLACK ANGUS MEDALLIONS FROM THE NSW CENTRAL RANGES, SWEET POTATO ROSTI, PORTOBELLO MUSHROOM, BRUSSEL SPROUTS, LARDON, ROSEMARY JUS	45
CONFIT DUCK DUCK MARYLAND, CREAMY MASH POTATO, BRAISED RED CABBAGE, DARK CHERRY JUS	32
HAZELNUT CHICKEN IMPANATA HAZELNUT CRUMBED CHICKEN BREAST, BABY POTATOES, BROCOLINI, HOUSE MADE MUSTARD FRUIT, JUS GRAS	28
VEAL SCALLOPINI DARLING DOWNS VEAL PAN-SEARED W/ CREAMY MASH POTATO, SEASONAL VEGETABLES, PORCINI AND BUTTON MUSHROOM SAUCE	35

SIDES

VEGETABLES SAUTEED SEASONAL VEGETABLES TOSSED WITH BUTTER (GF)	9.5
CHIPS	7
MASH	8

DESSERTS - CHEESE

PANNACOTTA SWEET VANILLA, TANGY LEMON CURD, BLUEBERRY COULIS, GINGER SNAP	15
MADE IN SICILY A DECONSTRUCTED CANNOLI, BLACK CHERRY & DARK CHOCOLATE RICOTTA CREAM, CARAMEL PASSITO & HONEY SAUCES	15
CHOCOLATE TORTE RICH, MOIST VENETIAN CHOCOLATE & HAZELNUT TORTE, WARM CHOCOLATE SAUCE, BLACK CHERRIES, CHOCOLATE & BURNED CARAMEL ICE CREAM	15
TIRAMISU TRADITIONAL CUCINA STYLE PICK ME UP COFFEE & MASALA SOAKED SAVOIRADE BISCUITS, LAYERED WITH WHIPPED MASCARPONE CREAM	15
CRÉME BRULEE VANILLA BEAN BRULEE SERVED WITH COINTREAU POACHED BERRIES	15
TRIO OF HOUSEMADE SORBETS & ICE CREAMS	15
CHEESE PLATTER SELECTION OF 3 AUSTRALIAN & IMPORTED CHEESE WITH ACCOMPANIMENTS - ADD ROARING FORTIES BLUE	24 6

DESSERT COCKTAILS

ESPRESSO MARTINI	18
TIRAMISU MARTINI	18
AFFOGATO	7.5
AFFOGATO W/FRANGELICO	15
AFFOGATO W/AMARETTO	15
PLEASE SEE WINE LIST FOR SELECTION OF ITALIAN GRAPPAS, LIQUEURS & DIGESTIVES	

PLEASE REFER TO OUR BLACK BOARD FOR DAILY SPECIALS - ALL PRICES ARE GST INCLUSIVE