

BREADS / ANTIPASTO

FLATBREAD 14
HOUSE MADE WITH A SELECTION OF SALSA'S AND DIPS [V]

GARLIC BREAD 8.5
GARLIC, CHEESE & LEEK BUTTER ON CIABATTA [V]

BRUSCHETTA 16
VINE RIPENED TOMATO, SPANISH ONION, LOCAL BASIL, STONE BAKED SOUR DOUGH [V]

DUCK LIVER PATE 16
TUSCAN STYLE HOUSE MADE PATE, MUSTARD FRUIT APPLE, LAVOSH & STONE BAKED SOUR DOUGH

ANTIPASTO PLATTER 34
SELECTION OF SALAMI'S, MORTADELLA, SMOKED HAM, PANCETTA, AUSTRALIAN & IMPORTED CHEESES, SOURDOUGH, HOUSE MADE DUCK LIVER PATE, CRISINI, LAVOSH, HOUSE MARINATED OLIVES, GRILLED & MARINATED VEGETABLES

OLIVES [VDF] 11
WARM HOUSE MARINATED OLIVES WITH STONE BAKED SOURDOUGH, EVOO [VDF]

ARANCINI 16
PORCINI MUSHROOM, THYME, AIOLI, PARMESAN [V]

BURGERS

THE DON' BURGER 17
BEEF CHEEK & CASSALINGA PATTY, MAPLE BACON, CHEDDAR, HOUSE MADE PICKLES, SPANISH ONION, MIXED LEAVES, BBQ AIOLI,
ADD CHIPS. 1.5

TUSCAN CHICKEN BURGER [DF] 17
CHICKEN BREAST, BACON, AVOCADO, TOMATO, MIXED LEAVES, AIOLI, TOASTED BUN,
-ADD CHIPS 1.5

SEAFOOD – FRUTTI DI MARE

OYSTERS

COFFIN BAY A GRADE PACIFIC – FRESHLY SHUCKED

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

FISH 'N' CHIPS 24
TEMPURA LOCAL REEF FISH, LOCAL HYDROPONIC GROWN GARDEN SALAD, HOUSE DRESSING, CHIPS, TARTARE

SWORDFISH 32
SERVED WITH CAULIFLOWER PUREE, BRAISED LEEKS SELECTION OF HOUSEMADE GNOCCHI, LEMON GREMOLATA, BEURRE BLANC

CALAMARI HOUSE SPECIALITY 19
SEMOLINA DUSTED WITH SUMAC, CHILLI, LEMON ROMESCO, ROCKET & PICKLED FENNEL SALAD, CHIPS

HOUSE CURED SALMON 22
BEETROOT & GIN CURED ATLANTIC SALMON, PICKLED FENNEL, HORSERADISH & DILL CRÈME FRAICHE, TOASTED STONE BAKED SOUR DOUGH

POPCORN PRAWNS [DF] 22
AUSTRALIAN WILD CAUGHT TIGER PRAWNS, CHILLI, LIME, TAMARIND CARAMEL, HERB SALAD, BLACK SESAME

SEAFOOD TASTING PLATTER FOR TWO 65
MORETON BAY BUG, BARRA WINGS, LOCAL TIGER PRAWNS, OYSTERS, BLOODY MARY OYSTER SHOOTERS, WHITE BAIT FRITTERS, TEMPURA LOCAL REEF FISH, SEMOLINA DUSTED CALAMARI, PICKLED BABY OCTOPUS SALAD, HOUSE CURED SALMON, AIOLI

SCALLOPS ON HALF SHELL [G] 27
CAULIFLOWER PUREE, HOUSE PICKLED FENNEL, BACON PANGRATTATO

BEEF – CARNE

VEAL SCALLOPINI AL FUNGHI 35
DARLING DOWNS VEAL PANSEARED W/CREAMY MASH, TRUFFLE OIL, SEASONAL VEGETABLES WILD MUSHROOM RAGU.

NEW YORK CUT SIRLOIN – 250GR 36
AUSTRALIAN CERTIFIED BLACK ANGUS BINDAREE NSW POTATO GRATIN, WILD MUSHROOM RAGU, SEASONAL VEGETABLES [GF]

SALADS

PRAWN SALAD [DF] 26
TIGER PRAWNS, MIXED LEAF, GREEN PAPAYA, SPANISH ONION, GRAPE TOMATO, RADISH, NAM JIM DRESSING

TOSSED LA TABELLA SALAD [GFV] 16
ROCKET, PICKLED FENNEL, PARMESAN, SPANISH ONION WHITE BALSAMIC DRESSING

CAESAR SALAD 17
BABY COS, CRISPY BACON, SOFT EGG, PARMESAN, GARLIC CROUTONS, TRADITIONAL CAESAR DRESSING
- ADD CHICKEN 4

CAPRESE SALAD 16
FRESH SHAW RIVER BUFFALO MOZZARELLA, BOWEN VINE RIPENED TOMATO, LOCAL BASIL, EVOO, BALSAMIC GLAZE [V] [GF]

SIDES

CHIPS – W/AIOLI 7

PLEASE SEE OVER FOR OUR HOMEMADE PASTAS & PIZZAS

PIZZA

MARGHERITA 22
SHAW RIVER BUFFALO MOZZARELLA, FRESH BASIL, SLOW COOKED TOMATOES

TEA SMOKED DUCK 25
HOUSE SMOKED DUCK BREAST, RICOTTA SALATA, POMMEGRANATE, ROCKET, HEIRLOOM TOMATO, SPANISH ONION, PINENUTS

CALABRESE 24
SALAMI, CHORIZO, BASIL, RED ONION, RED CAPSICUM, GOATS CHEESE

ORTOLANE [V] 23
ONION, PUMPKIN, MUSHROOMS, ROASTED CAPSICUM, SPINACH, KALAMATA OLIVES (V)

PRAWN & SALAMI 26
LOCAL TIGER PRAWNS, SALAMI, GRAPE TOMATOES, CHILLI, BOCONCINI, ROCKET, BASIL OIL

GLUTEN FREE PIZZA BASES AVAILABLE 2

PASTA

FRESH PASTA HOUSEMADE DAILY

SEAFOOD SPAGHETTI 35
LOCAL TIGER PRAWNS, SCALLOPS, CALAMARI AND WHITE FRESH REEF FISH, WITH A SLIGHTLY ACIDIC DICED TOMATO AND WHITE WINE SAUCE, PANGRATTATO.

RAGU ALLA BOLOGNESE [DF] 24
SLOW COOKED BEEF CHEEK & PORK BELLY RAGU THE TRADITIONAL WAY, SERVED WITH FETTUCINE

GNOCCHI GORGONZOLA 26
BABY SPINACH, LEMON ZEST, TOASTED PINE NUTS AND ITALIAN GORGONZOLA CHEESE. [V]

RAVIOLI 18/28
AUSTRALIAN SPANNER CRAB & RICOTTA, CHILLI, DILL, MUSSEL BEURRE BLANC, FINGERLIME

SWEETS

CHOCOLATE TORTE 15
RICH, MOIST VENETIAN CHOCOLATE & HAZELNUT TORTE, WARM CHOCOLATE SAUCE & BLACK CHERRIES, CHOCOLATE AND SCORCHED CARAMEL ICE CREAM.

TIRAMISU 15
TRADITIONAL CUCINA STYLE PICK ME UP COFFEE & MASALA SOAKED SAVOIRADE BISCUITS, LAYERED WITH WHIPPED MASCARPONE CREAM.

PANNACOTTA 15
SWEET VANILLA, TANGY LEMON CURD, BLUEBERRY COULIS, GINGER SNAP

LEMON TART 12
PASSIONFRUIT MASCARPONE, BRAISED STONE FRUIT, PISTACHIO, HONEY PASSITO CARAMEL

VANILLA BEAN CRÈME BRULEE 15
SERVED WITH COINTREAU POACHED BERRIES

TRIO OF HOUSEMADE SORBETS & ICE CREAMS 15

SCONES 8
2 HOUSE MADE FRESH BAKED SCONES, HOUSEMADE JAM, FRESH CREAM

SOMETHING REFRESHING

MIMOSA 9
FRESH ORANGE JUICE W/ PROSECCO

FRESHLY SQUEEZED JUICES 8
ORANGE, RUBY GRAPEFRUIT,

PLEASE SEE OUR WINE LIST FOR FULL SELECTION OF ALCOHOLIC BEVERAGES

TOBY'S ESTATE COFFEE

	Cup	Mug Double Shot
ESPRESSO	3.5	
RISTRETTO	3.5	
DOPPIO	3.8	
MACCHIATO	3.8	
PICCOLO LATTE	3.5	
LATTE	4	5
CHAI LATTE	4	5
FLAT WHITE	4	5
LONG BLACK	3.5	5
CAPPUCCINO	4	5
MOCCACHINO	4.5	5.5
HOT CHOCOLATE	4.5	5
SHAKERATO		
DOUBLE SHOT COFFEE SHAKEN WITH ICE		5
ICED LATTE or FRAPPE		
DOUBLE SHOT COFFEE, MILK		5.5
ICED COFFEE		
DOUBLE SHOT, ICECREAM, CREAM, MILK		7.5
ICED CHOCOLATE		
ICE CREAM, CREAM, MILK		7.5
TEA		
TEMPLE SILK PYRAMID BAGS		4
ENGLISH BREAKFAST, EARLY GREY, SENCHA (GREEN), PEPPERMINT, CHAMOMILE, MASALA CHAI		
LIPTON		3.5
EXTRAS: SOY MILK, LACTOSE FREE, EXTRA SHOT OF COFFEE, SYRUPS, ALMOND MILK, COCONUT MILK		0.9
JUICES:		
APPLE, CRANBERRY, TOMATO, PINEAPPLE, ORANGE		4
SMOOTHIES: MANGO, BANANA, MIXED BERRY MADE WITH YOGHURT, FRUIT, HONEY & MILK		8
MILK SHAKES:		
CHOCOLATE, VANILLA, CARAMEL, STRAWBERRY, LIME		6.5
WATER:		
ACQUA PANNA STILL 500ML		5
SAN PELLEGRINO SPARKLING MINERAL WATER 500ML		5
1 LTR		9