

Entrée

Mediterranean falafel	15.50
Falafel, tahini, Mediterranean salad.	
Gamberi all'aglio	22.90
Garlic and chilli tiger prawns, lightly seared, served with baby peas, shallots & thyme, garnished with tomato balsamic. (G/F)	
Calamari Fritti	20.90
Light fried calamari, served with mixed salad, capers, Spanish onion, chilli & lime aioli.	
Grilled Moreton Bay Bugs	23.90
Served with house-marinated Fremantle octopus, roquette salad with avocado and crispy eggplant, dressed with lemon, olive oil and aoli tahini.	
Duo	20.90
Duo of wood-fired field mushroom and eggplant filled with goat's cheese baked in a rich tomato sauce and pesto. Served with roquette salad and crispy pine nuts.	
Carpaccio	20.90
Raw and tender thinly sliced beef fillet served with pesto aoli, crispy garlic, shaved parmesan and mushroom jam.	
Gnocchi	22.90
House made, served with North-West calamari, mussels, boottarga and cherry tomatoes.	
Prego antipasto	19.90 per person (minimum of two)
Six different, seasonal chef's creations	