



ENTREE

Pane	Organic sourdough, rosemary EVOO
Calamari fritti	Fried southern calamari, balsamic mayo
Burrata	Rockmelon emulsion, pickled honeydew, lemon bread crumb
*Patata	Golden fried potato, Pecorino sour cream, macadamia

PASTA

Gnocchi	Mixed herbs pesto, stracciatella curd, pine nuts
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SECONDI

*Barramundi	Corn puree, chicory, paprika Tagliata
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Beef sirloin, capsicum puree, broccolini

with sides

DOLCI

Tiramisu	Via Alta homemade Tiramisu
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*Sharing set menu 65 – premium 75**

*Fully Licensed ~ BYO wine only \$12.00 per bottle corkage
A processing fee of 1.65% applies to all credit cards transactions
A 15% surcharge applies on all public holidays*