

C I B O

Salt
Meats
Cheese

M E N U



ENTREES

MARINATED OLIVES	\$6
ARANCINI	\$14
Saffron, fontina and parmigiano (GF, V)	
STONE BAKED SOURDOUGH	\$8
Caramelised garlic butter & rosemary (V, VGO)	
FRIED CALAMARI	\$19
Semi dried tomatoes, lemon, aioli (DF, GFO)	
PROSCIUTTO SAN DANIELE	\$15
Grapes, almonds, basil (DF, GF)	
CAPRESE	\$17
Buffalo mozzarella, Roma tomatoes, basil, pickled eschallots (V, GF)	
ANTIPASTO	\$35
Selection of salumi, semi hard cheese, buffalo mozzarella, condiments, pickles, rustic bread	
CHEESE	\$24
Selection of 3 Italian and local cheeses, honeyed walnuts and crackers (V)	

SIDES & VEGETABLES

ROASTED CAULIFLOWER	\$12
Blackcurrants, hazelnuts, mustard dressing (GF, VG, DF)	
SALAD LEAVES	\$12
Mesculun mix, kale, spinach (VG, DF, GF)	
BROCCOLINI	\$12
Crumbled almonds, goat's cheese, garlic (V, GF)	
FRIES WITH AIOLI	\$8
With truffle pecorino, parmigiano, aioli (V, GF) \$10	

V	Vegetarian	GF	Gluten-free	DF	Dairy-free
VG	Vegan	GFO	Gluten-free Option	DFO	Dairy-free Option
VO	Vegetarian Option	VGO	Vegan Option		

PASTA

CRAB TAGLIOLINI	\$26
Blue swimmer crab, zucchini, cherry tomatoes, garlic, chilli & herbs (GFO, VGO)	
LAMB PAPPARDELLE	\$25
Slow cooked ragu, Sangiovese Pecorino Toscano (GFO, DFO)	
RISOTTO PUMPKIN	\$24
Pistachios, goat's cheese, parmigiano, marjoram (V, VGO, GF)	
RIGATONI BEEF SHIN	\$24
Braised shin, tomato, parmigiano, parsley (DFO, GFO)	

*You can pick any pasta from the menu and make it gluten free (Add \$3)

K I D S	Penne in napoletana sauce (VG)	\$11
	Penne with beef ragu	\$13
	Fish fingers and chips	\$15
	Chicken schnitzel with fries	\$15
	Kids gelato with cookies	\$8

MAINS

RAW SALAD	\$20
Carrots, red cabbage, fennel, lettuce, apple, lemon & sesame dressing (VG, DF, GF)	
CHICKEN SALAD	\$22
Roasted chicken, puy lentils, kale, cauliflower, macheo, almonds, blackcurrants, mustard dressing (GF, DFO, VGO, VO)	
TAGLIATA	\$34
250g grilled sirloin, roasted asparagus, truffle pecorino (GF)	
LAMB NECK	\$32
Stuffed with garlic and herbs, cannellini beans, salsa verde (GF, DF)	
SALMON	\$31
250g seared fillet, roasted peppers, lemon and caper butter (DFO, GF)	

PIZZERIA

MARGHERITA	\$18
Tomato, fior di latte, basil (V)	
BUFFALO	\$25
Tomato, cherry tomatoes, buffalo mozzarella, basil (V)	
DIAVOLA	\$23
Tomato, fior di latte, soppressa salami, olives, chili flakes	
PROSCIUTTO	\$24
Tomato, fior di latte, prosciutto San Daniele, rocket, shaved parmesan	
TARTUFO	\$23
Fior di latte, mushrooms, truffle pecorino (V)	
CAPRICCIOSA	\$24
Tamato, fior di latte, double-smoked ham, mushrooms, olives, artichokes	
GAMBERI	\$24
Tomato, marinated prawns, roasted tomatoes, capers, olives, garlic oil (DF)	

*You can pick a vegetarian pizza from the menu and make it vegan with our dairy-free mozzarella (Add \$5) *Our gluten-free bases are made in house daily, make any pizza GF (Add \$5)

DESSERT

TIRAMISÙ	\$12
Crema mascarpone, Frangelico, candied hazlenuts (V)	
CHOCOLATE MESS	\$13
Honeycomb, ganache, chocolate soils (V)	
BERRIES SORBET	\$12
Pistachio, meringue, fresh berries (V)	
ALMOND CROSTATA	\$13
Apricot jam, vanilla gelato (V)	
CHEESE	\$13
30g from our selection served with crackers and chutney	

OPENING HOURS | MONDAY TO SUNDAY | 11.30AM - 9.30PM

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