

## DAIRY-FREE

*cicchetti*  
snacks

**Etna bread** housemade bread from our pizzeria Etna, wholemeal flour, oregano, salt, evo 5pp

**farinata prosciutto** chickpea farinata, prosciutto, rosemary oil 8pp

*antipasti*  
cold starters

**kingfish crudo** diced, smoked and cured Hiramasa kingfish, green apple gazpacho, pickled kohlrabi, mint oil 29

**beef carpaccio** raw beef tenderloin, pickled mushrooms, confit garlic croutons, truffle mayo, balsamic baby onions, rocket 32

*pasta*  
made in house

**gnocchi ai octopus** hand-rolled gnocchi, WA fried Octopus, three yellow tomato sauce, cherry tomatoes, basil leaves, basil oil 38

**fusilli ai gamberi** spiral pasta, Mooloolaba prawns, cherry tomatoes, parsley oil, angel chilli hair 42

*secondi*  
mains

**tri-tip wagyu steak MBS 9+** (Imperial Blossom japan) white chocolate cured, red capsicum, red wine jus, basil 69  
*\*steak cured in white chocolate - suitable for most dairy allergies\**

**duck breast** (Game Farm NSW) dry aged 7 days , amarena cherries, orange segments, basil, amaretti biscotti 62

**lamb rump** (White Pyrenees VIC), mint oil, pickled carrots, sugar snaps, crispy salsify, red wine jus 50

*contorni*  
sides

**broccolini** crispy mortadella, preserved lemon gel 16

**patate** crispy potatoes, garlic, rosemary oil 16

**insalata** thinly sliced fennel, white balsamic and evo emulsion, grapefruit segments, roasted pine nuts 16

*dolci*  
dessert

**sorbet** green apple & basil oil 8

raspberry & lime 8

## VEGETARIAN

*cicchetti*  
snacks

**Etna bread** housemade bread from our pizzeria Etna, wholemeal flour, oregano, salt, evo 5pp

**farinata pomodoro** chickpea farinata, cherry tomato, stracciatella, basil 8pp

*antipasti*  
cold starters

**burrata Opera** truffle infused Abbamele honey with almonds 29

*entree pasta*  
made in house

**fusilli ai pomodorini** spiral pasta, three yellow tomato sauce, cherry tomatoes, tomato butter, basil leaves, basil oil 32

**gnocchi broccolini** hand-rolled broccolini shoots, stracciatella, truffle infused burnt butter 34

**fusilli cacio e pepe tartufati** spiral pasta, truffle butter, truffle pecorino, lemon butter, croutons 38

*secondi*  
mains

**risotto ai funghi** Opera carnaroli risotto, trifolati mushrooms, oven roasted cocktail onions, parsley oil, labneh, porcini powder 45

**culurgiones alle castagne** five sardinian ravioli chestnut puree, truffle infused burnt butter, truffle pecorino, fried sage, oxalis 50

*contorni*  
sides

**broccolini** preserved lemon gel 16

**patate** crispy potatoes, garlic, rosemary oil 16

**insalata** thinly sliced fennel, goat cheese emulsion, grapefruit segments, roasted pine nuts 16