

SHARE

BREAD - Crunchy Italian Loaf,
XVO (for 2) **\$5.0**

OLIVES (V) - Mixed Olives, Caper Berries,
Mixed Herbs, Chilli, Garlic, XVO, Lemon **\$9.5**

PROSCIUTTO (N) - San Daniele
Prosciutto, Stracciatella, Honeydew,
Rockmelon, Radicchio, Fennel,
Pistachio Crumbs, Balsamic Dressing **\$19.5**

ARANCINI OF THE DAY - Please check our
blackboard for daily specials **\$MP**

EGGPLANT PARMIGIANA (V) - Layered
Eggplant, Tomato Sugo*, Basil, Grana
Padano* **\$14.5**

MEATBALLS - Veal, Pork & Ricotta
Meatballs, Tomato Sugo*, Parmesan Polenta
Chips, Grana Padano* **\$18.5**

CALAMARI - Lightly Fried Baby Calamari,
Rocket, Chilli, Shallots, Garlic, Parsley,
Lemon Pepper Aioli **\$24.5**

ASPARAGUS (V) - Chargrilled Asparagus,
Gribiche*, White Anchovies, Caper
Berries, Pangrattato* **\$12.5**

BROCCOLINI (V) - Sautéed Broccolini,
Confit Garlic, Crushed Black Olives, Lemon
Zest, Chilli **\$10.5**

COLESLAW (GF)(V)(N) - Savoy Cabbage,
Red Cabbage, Orange, Fennel, Pistachio,
Vincotto **\$14.5**

ROCKET SALAD (V)(N) - Rocket,
Radicchio, Pear, Hazelnuts, Grana Padano*,
Balsamic **\$12.5**

FRIES (V) - French Fries, Truffle Salt,
Parsley, XVO, Grated Grana Padano* **\$12.5**

GLOSSARY

BOTTARGA - Delicacy of Salted, Cured
Fish Roe

GRIBICHE - French Style Mayonnaise With
Boiled Egg, Capers, Garlic, Mixed Herbs

GRANA PADANO - A Milder Style Italian
Parmesan Cheese

PANGRATTATO - Crispy Cooked
Bread Crumbs

PECORINO - Hard Sheeps Milk Cheese

TOMATO SUGO - Cooked Tomato Purée

SALMORIGLIO - Condiment of Lemon
Juice, Olive Oil, Garlic, Oregano, Parsley

PASTA + RISOTTO

PAPPARDELLE LA LOLA - Fresh Pasta, Veal
& Porcini Mushroom Ragù, Rosso Vermouth,
Basil, Grated Grana Padano* **\$28.5**

LINGUINE - Prawns, Spicy Chorizo, Green
Olives, Capers, Semi-Dried Tomato, XVO,
Chilli, Garlic, Parsley, Pangrattato* **\$28.5**

CASARECCE (VG) (N) - Fresh Pasta,
Forest Mushrooms, Roast Cauliflower,
Confit Leek, XVO, Garlic, Pistachio Pesto,
Fresh Herbs **\$25.5**

**(GF) OPTION AVAILABLE FOR ALL THE
ABOVE PASTAS - ADD \$2**

GNOCCHI (N) - Pan Fried Handmade
Gnocchi, Braised Duck, Mixed
Mushrooms, Goats Curd, Crushed
Roasted Hazelnuts, Fresh Herbs **\$28.5**

RAVIOLI(V)(N) - Pumpkin & Ricotta filled
Handmade Fresh Pasta, Cauliflower,
Toasted Walnuts, Balsamic Currants,
Burnt Butter, Sage, Rocket, Pecorino*
\$26.5

RISOTTO - Pan Seared Shark Bay Scallops,
Fennel, Peas, Pea Shoots, Lemon Ricotta
\$31.5

(VOA without scallops)

PASTA OF THE DAY - Please check our
blackboard for daily specials **\$MP**

MAIN PLATES

VEAL - Pistachio crumbed 200gm White
Rocks veal chop, mixed cabbage, fennel and
orange coleslaw, fried polenta chip **\$39.5**

STEAK - 300gm bone in Rib eye, French
fries, salmoriglio*dressing **\$39.5**

FISH OF THE DAY - Please check our
blackboard for daily specials **\$MP**

MAIN OF THE DAY - Please check our
blackboard for daily specials **\$MP**

DESSERTS

TIRAMISU - Savoiardi Biscuits, Liquers,
Espresso, Mascarpone **\$11.5**

TORTA CAPRESE (N) (GF) - Chocolate
& Pecan Cake, Vanilla Bean Gelato,
Chocolate Sauce **\$12.5**

PANNACOTTA (N) - Vanilla Bean, Aperol
Jelly, Ruby Grapefruit, Blood Orange,
Almond & Pistachio Biscotti Crumbs,
Micro Basil **\$14.5**

AFFOGATO (N) - Vanilla Bean Gelato,
Espresso, Frangelico, Praline Crumble,
Homemade Almond Biscuit **\$14.5**

GELATO - Vanilla Bean Gelato With
Praline Crumble
2 SCOOPS \$8.5 / 3 SCOOPS \$11.5

KIDS

SPAGHETTI WITH

- Tomato Sugo*, Meatballs **\$14.5**
- Tomato Sugo*, Parmesan **\$11.5**

KIDS GELATO - 1 Scoop Vanilla Bean
Gelato, Chocolate Sauce **\$4.5**

**BYO EVERY
TUESDAY
& WEDNESDAY**

**(FREE CORKAGE)
WINE & SPARKLING
ONLY.**

**(GF) = GLUTEN FREE (V) = VEGETARIAN (VG) = VEGAN
(N) = CONTAINS NUTS (VOA) = VEGETARIAN OPTION AVAILABLE**

*GLUTEN FREE DISCLAIMER - ALTHOUGH CONSIDERABLE EFFORTS HAVE BEEN
UNDERTAKEN TO PROVIDE GLUTEN FREE OPTIONS FOR OUR CUSTOMERS, WE CANNOT
GUARANTEE ANY OF OUR PRODUCTS ARE FULLY GLUTEN FREE.

WINE & SPIRITS

BEER

MORETTI	\$10.5
PERONI ROSSA	\$11.5
PERONI LEGGERA	\$9.0
LITTLE CREATURES PALE ALE	\$9.5
MENABREA	\$11.5
ICHNUSA SARDEGNA	\$11.5

COCKTAILS

AMALFI GIN & TONIC	\$14.5
Gin, Limoncello, Tonic	
APEROL SPRITZ	\$13.5
Aperol, Prosecco, Soda	
BELLINI	\$11.5
Peach Nectar & Prosecco	
MOSCOW MULE	\$12.5
Vodka, Lime Juice, Ginger Ale	
NEGRONI	\$14.5
Campari, Cinzano Rosso, Gin	

SPARKLING

PETE'S PURE PROSECCO 2017 (GRIFFITHS, NSW)	Glass / Bottle	\$8.5 / \$34.0
BANDINI PROSECCO NV (VENETO, ITALY)	Bottle	\$52.0
CONTRATTO MILLESIMATO BRUT 2011 (ITALY, PIEMONTE)	Bottle	\$110.0

ROSÉ

CLARE WINE CO ROSÉ 2016 (CLARE VALLEY, SA)	Bottle	\$46.0
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WHITE

PETE'S PURE PINOT GRIGIO 2016 (GRIFFITHS, NSW)	Glass / Bottle	\$8.5 / \$34.0
SMALL VALLEY SAUVIGNON BLANC 2016 (GUMERACHA, SA)	Glass / Bottle	\$11.5 / \$46.0
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CREDARO 5 TALES CHARDONNAY 2017 (MARGARET RIVER, WA)	Glass / Bottle	\$11.0 / \$44.50
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AQUILANI PINOT GRIGIO 2016 (FRIULI, ITALY)	Bottle	\$48.5
MONTE TONDO MITO SOAVE DOC 2017 (VENETO, ITALY)	Bottle	\$44.0
LA CANIETTE VERONICA PECORINO 2016 (MARCHE, ITALY) BIODYNAMIC WINE	Bottle	\$64.5
BELLIS PERENNIS BIANCO 2016 (PIEMONTE, ITALY)	Bottle	\$72.0
ST. MICHAEL-EPPEN 'MEROL' CHARDONNAY 2016 (ALTO ADIGE, ITALY)	Bottle	\$85.0

RED

PETE'S PURE SHIRAZ 2016 (GRIFFITHS, NSW)	Glass / Bottle	\$8.5 / \$34.0
AQUILANI SANGIOVESE 2015 (TUSCANY, ITALY)	Glass / Bottle	\$12.5 / \$48.5
DELTA VINEYARD PINOT NOIR 2015 (MARLBOROUGH, NZ)	Glass / Bottle	\$13.5 / \$59.5
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LAMURA NERO D'AVOLA DI SICILIA 2015 (SICILY, ITALY) ORAGNIC WINE	Bottle	\$46.0
FATTORIA DI BAGNOLO CHIANTI 2015 (TOSCANA, ITALY)	Bottle	\$57.5
MONCHIERO DOLCETTO D'ALBA 2015 (PIEMONTE, ITALY)	Bottle	\$56.0
PRINCIPI DI SPADAFORA SYRAH 2016 (SICILY, ITALY) BIODYNAMIC WINE	Bottle	\$59.5
AKITU PINOT NOIR 2016 (CENRAL OTAGO, NZ)	Bottle	\$102.0
KAESLER THE BOGAN SHIRAZ 2016 (BAROSSA VALLEY, SA)	Bottle	\$105.0

COLD DRINKS

WATER 750ML	\$7.5
STILL, SPARKLING MINERAL	
100% JUICES	\$4.5
ORANGE, APPLE, PINEAPPLE, TOMATO	
SOFT DRINKS	\$4.0
COCA COLA, DIET COKE, SPRITE, DRY GINGER ALE, SODA WATER, TONIC WATER	
LEMON LIME & BITTERS	\$5.0
SODA LIME & BITTERS	\$5.0
GINGER BEER	\$5.0
CHINOTTO	\$5.0

COFFEE

ESPRESSO	\$3.7
RISTRETTO	\$3.7
ESPRESSO MACCHIATO	\$4.1
DOUBLE ESPRESSO	\$4.2
LONG BLACK	\$4.2
CAFFE LATTE	\$4.2
FLAT WHITE	\$4.2
CAPPUCCINO	\$4.2
MACCHIATO (PICOLLO)	\$4.1
MACCHIATO (LONG)	\$4.7
AFFOGATO	\$6.7
MOCHA	\$4.7
HOT CHOCOLATE	\$4.2

TEA

TEAS (LEAF TEAS)

POT FOR 1 (350ML)	\$4.7
English Breakfast, Earl Grey, Green, Chamomile, Lemongrass & Ginger, Peppermint, Chai	

FOR YOUR INFORMATION

TRADING HOURS

TUE TO SAT
12PM - 2:30PM & 5:30 PM - LATE
PUBLIC HOLIDAYS
5:30PM - LATE
PH: 9386 5550

CARD FACILITIES

• WE ACCEPT EFTPOS, VISA,
MASTERCARD & AMEX

SURCHARGE

• 15% SURCHARGE IS APPLIED TO ALL
MENU ITEMS ON PUBLIC HOLIDAYS