

VG Vegan **V** Vegetarian **GF** Gluten Free **DF** Dairy Free
GFO* Gluten free pasta option +3
VO* Vegetarian option **VGO*** Vegan option available

MENU



VEGAN: You can pick any vegetarian pizza from the menu and make it vegan with our dairy free mozzarella. **+\$3**

ENTREES

MARINATED OLIVES \$6 (DF, GF, VG) \$6

ARANCINI (GF, V) \$14
Saffron, fontina and Parmigiano

BURRATA (V, GF) \$15
Basil and rocket pesto

PIZZA BREAD (V, VGO*) \$7
Garlic butter and rosemary salt

FRIED CALAMARI (DF, GFO*) \$19
Crumbed zucchini, pickled chilli, aioli

PROSCIUTTO SAN DANIELE (DF, GF) \$17
Baked peaches, pinot grigio

ANCHOVIES (GFO*, DF) \$14
Marinated white anchovies,
fresh tomato, herbs and breadcrumb

ANTIPASTO \$35
Selection of salumi, semi hard cheese,
buffalo mozzarella, condiments, pickles, focaccia

CHEESE (V) \$24
Selection of 3, Italian and local,
honeyed walnuts and crackers

SIDES & VEGETABLE

ROASTED PUMPKIN (GF, V, VGO*) \$12
hazelnuts, pepita seeds, yogurt, mint

SALAD LEAVES (VG, DF, GF) \$12
radicchio, rocket, Jerusalem artichokes

MARINATED EGGPLANT (GF, DF, V) \$12
garlic, chilli and parsley

TRUFFLE FRIES (GF, VGO*) \$10
Parmigiano, aioli

PASTA

CRAB TAGLIOLINI (DF, GFO*, VGO*) \$26
Blue swimmer crab, zucchini,
cherry tomatoes, garlic, chilli and herbs

LAMB PAPPARDELLE (GFO*, DFO*) \$25
Slow cooked ragù, Sangiovese, pecorino Toscano

ROTOLO GRATIN (V) \$23
Ricotta, chard, spinach, béchamel, Parmigiano

RISOTTO PUMPKIN (DFO*, V, VGO*) \$23
Saffron, pistacchio, brown butter,
goat cheese and sage

RIGATONI CARBONARA (DFO*, GFO*) \$24
Pancetta, asparagus, egg yolk, truffle pecorino

MAINS

RAW SALAD (VG, DF, GF) \$18
Corn, shaved zucchini, squash, kale, seeded
almond dressing

CHICKEN SALAD (GF, DFO*, VGO*, VO*) \$21
Roasted chicken, puy lentils, cavolo nero,
cauliflower, manchego, almonds, blackcurrants,
mustard dressing

TAGLIATA (GF, DFO*) \$28
200gr char grilled Riverina beef sirloin, truffle
butter and fries

SALMON (DF, GF) \$25
200gr seared fillet, braised fennel, lemon and
salsa verde

CHICKEN CACCIATORA (GF, DF) \$26
Porcini, pancetta, green olives, pine nuts

PIZZERIA

CLASSICHE

MARGHERITA (V) \$18
Tomato, fior di latte, basil

BUFFALO (V) \$22
Tomato, cherry tomatoes, buffalo mozzarella, basil

PROSCIUTTO \$25
Tomato, fior di latte, prosciutto di Parma,
rocket, shaved parmesan

DIAVOLA \$23
Tomato, fior di latte, olives,
sopressa salami, chilli flakes

CAPRICCIOSA \$24
Tomato, fior di latte, double-smoked ham,
mushrooms, olives, artichokes

VEGETARIANA (V) \$22
Zucchini, roasted tomatoes,
buffalo ricotta, basil and almond pesto

SIGNATURE

BALMAIN BUGS (DF) \$22
broad beans, nduja oil, tomato

CALZONE \$23
slow cooked lamb, spinach, buffalo ricotta, chili

TARTUFO \$22
Fior di latte, roasted mushroom, truffle pecorino
add Ham \$5

SHADOWS OF BLUE \$23
potatoes, fior di latte, blue cheese,
rosemary & garlic oil

AMATRICIANA \$23
smoked scamorza, amatriciana sauce, pancetta, pan
grattato, basil, pecorino romano

QUATTRO CARNI \$25
Tomato, fior di latte, pancetta, sausage, double
smoked ham, salami, BBQ sauce

BOLOGNA \$24
fior di latte, Mortadella, pistachio, mascarpone,
olives tapenade

KIDS MENU

PENNE PASTA WITH PASSATA
(GFO*, DFO*, VO*) \$11

TAGLIOLINI WITH BOLOGNESE RAGÙ
(GFO*, DFO*, VO*) \$13

CHICKEN SCHNITZEL WITH FRIES \$15

KIDS GELATO WITH COOKIES \$8

PLEASE ADVISE YOUR WAITER OF ANY FOOD ALLERGIES AS ALL INGREDIENTS MAY NOT BE LISTED.

GLUTEN-FREE: All our pizzas can be made with handmade gluten-free pizza dough for \$5, made on site by Salt Meats Cheese: don't expect the usual boring pizza base!

The GF pizza is cooked inside our wood fire pizza oven so we can't guarantee a 100% celiac-friendly environment.

COCKTAILS

SPRITZERS

APEROL SPRITZ \$14

Aperol, Prosecco, soda

RIVIERA SPRITZ \$14

Pampelle, Prosecco, soda

GARDEN SPRITZ \$16

Hendricks Gin, mint, rose & cucumber

WILD BERRY SPRITZ \$16

Berry infused Gin, fresh berries, Prosecco & Soda

HOUSE

ITALIAN COSMO \$16

Vodka, Limoncello, cranberry, fresh lime

MARGARITA \$16

Tequila, Cointreau, fresh lime

Spice up your Margarita and add some chilli!

MOSCOW MULO \$14

Vodka, fresh lime, ginger beer, Montenegro bitters

BELLINI MODERNO \$14

Prosecco, peach

ESPRESSO MARTINI \$16

Vodka, Mr Black coffee liqueur, espresso

Italian up your Espresso Martini and make it Tiramisu Martini!

NEGRONI \$14

Gin, Campari, Vermouth

MOCKTAILS

LIMONE ROYAL \$10

Brown sugar, fresh lime apple juice, topped with ginger beer

VIRGIN MOJITO \$10

Brown sugar, fresh lime and mint topped with soda

VIRGIN STORMY \$10

Muddled lime, apple juice topped Ginger beer

MENU



SOURS

FORGET ME NOT \$16

Gin, Lychee Liqueur, St Germain, Lime Juice

PEACH AMOR \$16

Amaretto, Aperol, Peach Liqueur, Peach Bitters, Fresh Lemon Juice

SLOE DAYZ \$16

Sloe Gin, Montenegro, Fresh Lemon Juice

LOS MUERTOS \$16

Tequila, St Germain, Pomegranate Juice, Rhubarb Bitters, Lemon Juice

BEER & CIDER (BOTTLES)

PERONI RED \$8,5

(Lazio, Italy) Lager

PERONI LEGGERA \$7,5

(Lazio, Italy) Mid-strength lager

MENABREA \$8,5

(Piemonte, Italy) Lager

CORONA \$8,5

(Mexico) Lager

STONE & WOOD \$9

(Byron Bay, Australia) Pacific Ale

MONTEITHS \$8,5

(Greymouth, NZ) Apple Cider

BEER ON TAP

4 PINES

(NSW, AUSTRALIA) Pale Ale \$10

STELLA ARTOIS

(Leuven, Belgium) Pilsner \$9

WHITE

PASQUA "LE COLLEZIONI" PINOT GRIGIO

Veneto (IT)

GLASS \$11 | BOTTLE \$44

FASOLI GINO, PINOT GRIGIO "BIO"

Marlborough (NZ)

BOTTLE \$68

PASQUA, SOAVE

Veneto (IT)

GLASS \$10 | BOTTLE \$40

WAYVILLE, SEMILLION SAUVIGNON BLANC

Riverina (NSW)

GLASS \$8 | BOTTLE \$35

LAWSON'S DRY HILLS, SAUVIGNON BLANC

Marlborough (NZ)

GLASS \$12 | BOTTLE \$48

BOZEN BOLZANO, PINOT BIANCO

(Trentino Alto Adige)

GLASS \$15 | BOTTLE \$68

SERAFINO RESERVE, CHARDONNAY

McLaren Vale (SA)

GLASS \$9 | BOTTLE \$38

SPARKLING

CIELO, PROSECCO

Veneto (IT)

GLASS \$10 | BOTTLE \$40

Rose

FANTINI, CERASUOLO ROSE

Abruzzo (IT)

GLASS \$10 | BOTTLE \$40

PASQUA "11 MINUTES"

Veneto (IT)

GLASS \$13 | BOTTLE \$56

WINE AND SOFT DRINK

RED

MOUNT TRIO, PINOT NOIR

Mount Barker (WA)

GLASS \$13 | BOTTLE \$52

FASOLI GINO, BARDOLINO "BIO"

Veneto (IT)

GLASS \$14 | BOTTLE \$65

FASOLI GINO, VALPOLICELLA "BIO"

Veneto (IT)

GLASS \$15 | BOTTLE \$68

FANTINI, SANGIOVESE

Abruzzo (IT)

GLASS \$10 | BOTTLE \$40

LISA MCGUIGAN, SHIRAZ

Mudgee (NSW)

GLASS \$10 | BOTTLE \$40

APPASSIMENTO DEI CONTI

Primitivo Sangiovese, Puglia (IT)

GLASS \$13 | BOTTLE \$49

WAYVILLE, CABERNET MERLOT

Barbera D'alba DOC, Piemonte 2018 (IT)

GLASS \$8 | BOTTLE \$35

SOFT DRINKS

FRESH JUICE

Ask for daily selection \$8

Juices served until 3pm

COKE | COKE NO SUGAR | SPRITE \$4.5

SAN PELLEGRINO \$4.5

Aranciata Rossa | Limonata | Chinotto

SMC SPARKLING WATER 750ml | \$5