

**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

Grilled eggplant, 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

Lettuce, rocket, cherry tomato, balsamico

**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, roasted peppers and salsa verde

**CHICKEN CACCIATORA** (GF, DF) \$26

Porcini, pancetta, green olives, pine nuts with mash potato

## 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

**KIDS MARGHERITA** \$12

add ham \$3

**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 NASTRO AZZURRO \$8,5

(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"

Veneto (IT)

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

Riverina (NSW)

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