

CIBO

Salt
Meats
Cheese.

MENU



ENTREES

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|--|------|
| 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

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| 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 |

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|----------|-------------------|-----------|--------------------|-----------|-------------------|
| 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

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| 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)

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| 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

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| 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

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| 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 |
| Tomato, 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

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| 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 | |