

CIBO

Salt
Meats
Cheese.

MENU



TO SHARE

MARINATED OLIVES (DF, GF, VG)	\$6
ARANCINI	\$14
Saffron, fontina and Parmigiano (GF, V)	
PROSCIUTTO & BURRATA	\$20
San Daniele, grilled eggplant, basil and rocket pesto (GFO)	
PIZZA BREAD	\$8
Garlic butter and rosemary salt (V, VGO)	
FRIED CALAMARI	\$19
Crumbed zucchini, pickled chilli, aioli (DF, GFO)	
ANCHOVIES	\$14
Marinated white anchovies, fresh tomato, herbs and bread crumb (DF, GFO)	
ANTIPASTO	\$35
Selection of salumi, semi hard cheese, buffalo mozzarella, condiments, pickles, focaccia	
CHEESE	\$24
Selection of 3, Italian and local, honeyed walnuts and crackers (V)	

PASTA

CRAB TAGLIOLINI	\$26
Blue swimmer crab, zucchini, cherry tomatoes, garlic, chilli and herbs (DF, GFO, VGO)	
LAMB PAPPARDELLE	\$25
Slow cooked ragù, Sangiovese, pecorino Toscano (GFO, DFO)	
RAVIOLI	\$23
Ricotta & spinach, walnuts pesto, baked cherry tomato sauce (V)	
RISOTTO PUMPKIN	\$23
Saffron, pistachio, brown butter, goat cheese and sage (V,GF)	
RIGATONI CARBONARA	\$24
Pancetta, egg yolk, truffle pecorino (VO, GFO)	

*GF penne available with any sauce variety from above GFO (Add \$3)

V	Vegetarian	VO	Vegetarian Option	DF	Dairy-free
VG	Vegan	VGO	Vegan Option	DFO	Dairy-free Option
GF	Gluten-free	GFO	Gluten-free Option		

MAINS

RAW VEGAN SALAD	\$18
Corn, shaved zucchini, spinach, cabbage, kale, herbs, sesame & hazelnuts dressing (VG, DF, GF)	
Add Smoked trout \$6	
CHICKEN SALAD	\$22
Roasted chicken, puy lentils, cavolo nero, cauliflower, Manchego, almonds, blackcurrants, mustard dressing (GF, DFO, VGO, VO)	
BRAISED BEEF	\$28
Slow cooked Riverina beef cheek, red wine sauce, mash potato, gremolata	
SALMON	\$28
200gr seared fillet, roasted peppers, salsa verde and labne (GF, DFO)	
MEATBALLS	\$24
Veal & Pork ragù, soft polenta, parsley and Parmigiano	

K I D S	Pasta with tomato passata (DFO, VG)	\$11
	Pasta with meatballs ragù	\$13
	Kids margherita – Add ham \$3	\$12
	Kids gelato with meringue	\$8

SIDES & VEGETABLES

PUMPKIN & CAULIFLOWER	\$12
Hazelnuts, pepita seeds, yogurt, mint (GF, V, VGO, DFO)	
ROCKET LEAVES	\$12
Pear, walnuts, Parmigiano, balsamico (V, VGO, DFO, GF)	
MARINATED EGGPLANT	\$11
Garlic, chilli and parsley (VG, DF, GF)	
FRIES	\$9
Parmigiano, aioli (VGO) - Add truffle \$2.50	
MASH POTATOES (V)	\$10
Add truffle \$2.50	

Please advise your waiter of any food allergies as all ingredients may not be listed.

PIZZERIA

CLASSICHE

MARGHERITA	\$18
Tomato, fior di latte, basil (V)	
BUFFALO	\$22
Tomato, cherry tomatoes, buffalo mozzarella, oregano (V)	
PROSCIUTTO	\$25
Tomato, fior di latte, prosciutto di Parma, rocket, shaved Parmigiano	
DIAVOLA	\$24
Tomato, fior di latte, spicy salami, olives	
CAPRICCIOSA	\$24
Tomato, fior di latte, double-smoked ham, mushrooms, olives, artichokes	
VEGETARIANA	\$23
Fior di latte, pumpkin, corn, zucchini, eggplant and pesto (V)	

SIGNATURE

CALZONE	\$24
Slow cooked lamb, spinach, ricotta, chilli	
PESCATORA	\$25
Prawns, tomato, fior di latte, zucchini, garlic & chilli oil, parsley	
TARTUFO	\$22
Fior di latte, roasted mushroom, truffle pecorino - Add ham \$4	
BLUE	\$23
Potatoes, fior di latte, blu 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	
POLPETTE	\$24
Fior di latte, House made meatballs ragù, pistachio, Parmigiano	

*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)