



Entrée

ZUCCHINI FLOWER (V)	18
Ricotta Stuffed Zucchini Flower, Roasted Bell Pepper Pesto & Pecorino	
STRACCIATTELLA & TOMATO (NF. GF on request)	22
Heirloom Tomato on a bed of Stracciatella, Pangrattato , Herb Salad, Tomato with Basil Vinaigrette	
BRESOLA FATTA IN CASA (NF. GF on request)	25
House Made Bresaola with Parsnip Puree, Crispy Shallots, Garden Cress & Pecorino, Quail Eggs & Shaved Parmesan	
GAMBERI (GF, NF)	26
Cherry Wood Roasted Tiger King Prawns, Spicy N'Duja Salmoriglio Butter & Charred Lemon	
INIZIO (DF)	28
Homemade Charcuterie Board to Share Handcrafted Salami, Air-cured Meats with Borettane Onions, Pickled Artichoke, Olives & Homemade Focaccia	

Pasta Mains

RICOTTA GNOCCHI (V, NF)	26
Pan Fried Ricotta Gnocchi, Seasonal Summer Vegetables, Herb Dressing, Sugo & Pecorino	
TAGLIATELLE ALLA CALABRESE (NF. DF on request)	28
Handmade Fresh Tagliatelle, Calabrese Style Slow Cooked Lamb Shoulder Ragu, Burnt Eggplant Pesto, & Pecorino	
RISOTTO AI PISELLI (V, GF. DF & VG on request)	30
Carnaroli Rice, Sugar Snap Peas, Snow peas, Zucchini Blossom, Crispy Sage, & Yoghurt	
TWO WAYS OF MUSSELS (NF)	30
Squid Ink Tortellini filled with Mussels, Saffron Mussels Sugo, Stracciatella, & King Fish Roe	



Mibrasa Mains

CAVOLFIORRE ARROSTO NELLA MILBRASA (V, VG, NF, GF)	22
Mibrasa Roasted Cauliflower, Artichoke Puree, Burnt Apple Crema, & Mushroom Jus	
CHICKEN ROULADE (NF)	32
Sous Vide Deboned Chicken filled with Herbs, Spinach, Mushroom, Pumpkin Seeds, Cream of Corn, Carrot Crema, Croquettes, Lentil Salsa, & Jus	
MERLUZZO ARROSTO	
Fish of The Day - please enquire with staff	
PANCIA DI MAGLIALE (GF, DF)	40
Mibrasa Roasted Pork Belly with Pickled BBQ Cabbage, Roasted Mini Caps, Roasted Bell Pepper Pesto & Porcini Mushroom Broth	
ANATRA ARROSTO (GF)	42
Cherrywood Smoked Duck, Pickled Radish, Potato Cream, Rhubarb Compote & Nectarine Jus	
SELLA D'AGNELLO (GF, NF)	45
Lamb Saddle Stuffed with Lamb Mince, Spinach, Spices, Herbs, Dried Fruits Served with Butternut Squash Puree, Asparagus, Dutch Carrot & Jus	
FILLETO DI MANZO (NF. GF & DF on request)	48
Stanbroke 250g Eye Fillet, Caramelised Onion & Cherry Tomato Tart, Sauteed Spinach, Cauliflower Puree, Salsa Picante & Red Wine Jus	
EBRUZZESE (GF, NF, DF)	99
Stanbroke Black Angus MB3+ Striploin on Bone 650g served with Roasted Kipfler Potatoes	
TOSCANESE (GF, NF, DF)	120
Stanbroke Black Angus MB3+ Tomahawk 1.2kg served with Roasted Kipfler Potatoes	
TOSCANESE - DRY AGED (GF, NF, DF)	150
45 day dry aged Stanbroke Black Angus MB3+ Tomahawk 1kg served with Roasted Kipfler Potatoes & Charred Broccolini & Beans with Pine Nut Vinaigrette	



Verdure / Sides

PATATE ARROSTO (V) (VG or DF on request) Roasted Kipfler Potatoes topped with Salt & Cheese	12
BROCCOLI E FAGIOLI (GF, V) (VG on request) Charred Broccolini & Beans with Pine Nut Vinaigrette	14
VERDURA ARROSTO (NF, GF, VG. V on request) Pickled Beetroot and Goat's Curd Salad	15

Dolci / Dessert

GELATO ALLA VANIGLIA (V, GF) (NF on request) Home Made Vanilla Gelato with Cherry (3 Scoops)	14
DECONSTRUCTED LEMON CURD TART & MERINGUE (NF) Lemon Curd, Shortbread, Coconut Meringue with Vanilla Gelato	16
AFFOGATO AL CAFFÈ (V, GF) (NF on request) Home Made Vanilla Gelato, Espresso Shot & Frangelico	16
TIRAMISU (V) Coffee Dipped Biscuits Layered with Mascarpone Cheese, Flavoured with Cocoa	17
TASTE OF VANILLA (NF) Vanilla Cake, White Chocolate Soil, Raspberry, Meringue and Strawberry Gelato	17
ARTISAN CHEESE BOARD (V) Italian Cheese served with Muscatel, Lavosh, Dried Apricot, Fig Paste & Green Apple. Cheeses: Tarwin Blue Cheese, Ashed Cheddar, Double Brie & Mauri Taleggio Cheese	35



Kids

RICOTTA GNOCCHI (VG, NF)	15
Pan Fried Ricotta Gnocchi, Seasonal Summer Vegetables, Herb Dressing, Sugo & Pecorino	
TAGLIATELLE ALLA CALABRESE (NF. DF on request)	15
Handmade Fresh Tagliatelle, Calabrese Style Slow Cooked Lamb Shoulder Ragu & Pecorino	
BISTECCA (GF< NF)	15
125g Rump Steak served with Potato Dauphinoise & Homemade Tomato Sauce	

All kids meals come with an activity pack