



Vegan Menu

Pane (Bread)

Pana di Casa (v) <i>(Baked Daily Breads)</i> Daily baked bread w/ extra virgin olive oil and balsamic vinegar	15
Avocado Focaccia (v) Warm focaccia, sliced avocado, balsamic vinegar	20
Heirloom Tomato Panzanella (v) Noosa Hinterland Heirloom tomatoes, house baked ciabatta, giant Kalamata olives, basil and champagne vinegar sorbet, olive oil dressing	18

Pizza

(GF Option available add 4)

– Pumpkin, Spinach, Capsicum, Mushrooms, Avocado (v)	32
– Artichoke, Onion, Olives, grilled Zucchini, Arugula (v)	32

Pasta/Risotto

Spaghetti alle Verdure (v) House made spaghetti, garlic, chilli, mushroom, broccolini, Kalamata olive, spinach, white wine, roasted tomato oil sauce	38
Eggplant Caponata (v) (gf) Penne pasta, eggplant, zucchini, capsicum, onion, tomato, parsley	33

Main Course

Red pepper emulsion, Kipfler potato, quinoa, broccolini, pickled onion and roasted hazlenuts	34
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Insalata e contorni (Salads & Sides)

Insalata Mista (v) (gf) Baby spinach leaves, roast pumpkin, cherry tomato, truffle infused balsamic dressing	16
Seasonal Vegetables (v) (gf) Mix of in seasonal vegetables	10

Dolci (Sweets)

Sorbet (Maleny, QLD) Lychee (v) (gf) two scoops	15
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4 Course Tasting Menu

\$95 per head (no beverage)

\$150 per head with paired wine
(includes 3 x half Glasses + 60ml Specogna Vignaioli Verduzzo Friulano)

1st Course

Capesante (gf)

Pan seared Western Australian Scallops,
Squid Ink Risotto, crème fraiche, sturgeon caviar

2020 Pieropan “Soave Classico”
Garganega – Veneto, Italy

2nd Course

Tortellini Di Zucca

Pumpkin, ricotta & macadamia nut filled, hand crafted tortellini,
noisette butter, fried sage, ricotta salata

2020 Franz Haas “Lepus”
Pinot Bianco – Alto Adige, Italy

3rd Course

Bistecca di Manza (gf)

Sous Vide grain fed Eye Fillet, roasted polenta, pearl onion, beetroot puree

2019 Tommasi (DOC)
Valpolicella – Veneto, Italy

4th Course

Chocolate Nemesis (gf)

70% cocoa flourless Chocolate Indulgent Torte, caramelised white chocolate,
vanilla bean mascarpone, puffed wild rice

2017 Specogna Vignaioli
Verduzzo Friulano – Friuli, Italy

pane

(Bread)

Pana di Casa (v) <i>(Baked Daily Breads)</i>	15
Daily baked bread w/ EVO and balsamic vinegar	
Avocado Focaccia (v)	20
Warm focaccia, sliced avocado, balsamic	
Heirloom Tomato Panzanella (v)	18
Noosa Hinterland Heirloom tomatoes, house baked focaccia, giant Kalamata olives, basil and champagne vinegar sorbet, olive oil dressing	

pasta e risotto

Our pasta is made fresh in house using free range eggs, purified water and only the finest quality flour (Gluten free pasta available – add 4)

Linguine ai Gamberoni	MP
Local Mooloolaba King Prawns, fresh chilli, garlic, local cherry tomatoes, house made linguine, prawn bisque	
Risotto di Granchio (gf)	45
Fraser Island spanner crab, saffron & lemon risotto, spring onion, Grana Padano & roasted cherry tomato	
Gnocchi e Funghi	39
House made Gnocchi, Cep cream, sauteed wild mushrooms, Grana Padano	
Beef Cheek Pappardelle	38
Slow cooked beef cheek ragout, house made hand cut Pappardelle, Grana Padano	
Tortellini Di Zucca (entree size)	35
Pumpkin, ricotta & macadamia nut filled, hand crafted tortellini, noisette butter, fried sage, ricotta salata	
Spaghetti alle Verdure (v)	38
House made spaghetti, garlic, chilli, mushroom, broccolini, Kalamata olive, spinach, white wine, roasted tomato oil sauce	

insalate e contorni

(Salads & Sides)

King Prawn Salad (gf)	35
Mooloolaba King Prawns, rocket, quinoa, avocado, roast pumpkin, cherry tomato, chilli, mint dressing	
Burrata (v) (gf)	22
Burrata, confit heirloom tomatoes, rocket, red onion, lemon balsamic	
Insalata Caprese (v) (gf)	20
Mozzarella di Bufala, local vine ripened tomato, basil & pine nut pesto, fresh basil	
Insalata Mista (v) (gf)	16
Baby spinach leaves, roast pumpkin, cherry tomato, shaved parmesan w/ truffle infused balsamic dressing	
Verdure di Stagione (v) (gf)	10
<i>Please ask for the seasonal vegetables of the day</i>	

stuzzichini

(Small Plates / Share Plates)

Arancini Quattro Formaggi (v) (min of 2)	8 ea
Panko crumbed rice ball, Talleggio, Fontina, Mozzarella, Parmesan, tomato sugo, ricotta salata	
Olives (v) (gf)	9
Choice of Sicilian Green, Kalamata or Mixed Olives	
Coffin Bay Oysters (order in 3, 6 or 12s) <i>Freshly Shucked</i> (min 3 oysters per variety)	
– Natural	6 ea
– Kilpatrick	6.5 ea
– Basil & Champagne Vinegar Sorbet	6.25 ea
– Champagne Mignonette	6.25 ea
– Pickled Seaweed Mignonette	6.25 ea
Coffin Bay Oyster Shots (freshly shucked)	8 ea
Coffin Bay Oyster shot w/ vodka Bloody Mary mix	
Polenta Chips (gf)	17
Truffled Polenta chips, Gorgonzola emulsion	
Fried Squid	24
Pickled fennel, fresh citrus, rocket, garlic aioli	
Capesante (gf)	32
Pan seared Western Australian Scallops, Squid Ink Risotto, crème fraiche, sturgeon caviar	
Carpaccio (gf) Premium Grain Fed Eye Fillet w/ parmesan dijon emulsion, capers, compressed herb mushroom, red onion, olive oil	32
Moreton Bay Bug Tail	42
Butter poached Moreton Bay Bug tail, Moreton Bay Bug bisque, Sturgeon Caviar	

salumi

(Cured Meats)

Wagyu Bresaola	100% pure aged Wagyu beef	20
Capocolo	Cured pork neck	18
Truffle Salami	Cured pork & truffle	18
Originale Salami	Traditional Italian cured pork	18
Finocchiona Salami	Cured Fenel & pork	18
Lonza	Cured pork loin	18
Prosciutto di Parma	Premium dry cured ham	18
Served w/ Mozzarella di Bufala, house bread, extra virgin olive oil, balsamic		
Antipasto Plate (for two)		35
Sliced Wagyu Bresaola, Mild Sopressa, Capocolo, marinated olives, Mozzarella di Bufala, house bread w/ extra virgin olive oil & balsamic vinegar		

pizza

Our dough is made the traditional way, finished by hand using Italian '00' flour. Gluten free pizzas available (add 4).

Margherita (v) (Traditional Napoletana style pizza)	30
San Marzano tomatoes DOP, sea salt, fresh basil, mozzarella fior di latte, extra virgin olive oil	
Pepperoni Classico	32
Italian tomato (Naples), Messinese pepperoni, mozzarella fior di latte	
Prosciutto di Parma	32
Italian tomato (Naples), Prosciutto di Parma, mozzarella fior di latte, arugula, Parmigiano-Reggiano	
Wagyu Bresaola	32
Italian tomato (Naples), Wagyu Bresaola, mozzarella fior di latte, arugula, Parmigiano-Reggiano	
Carni Italiane Classico	32
Italian tomato (Naples), capocolo, originale salami, arugula, mozzarella fior di latte	
Truffle Salami	32
Mozzarella fior di latte, potato, rosemary, Truffle salami, sea salt	
Oh No Not Pineapple	32
Italian tomato (Naples), double smoked ham, pineapple, mozzarella fior di latte	
Fig and Goats Cheese	32
Mozzarella fior di latte, figs, goats cheese, prosciutto di Parma	
Roma	32
Italian tomato (Naples), marinated lamb, caramelised onion, sundried tomato, roast pumpkin, confit garlic, fresh oregano, mozzarella fior di latte	
Bella Venezia	32
Italian tomato (Naples), originale salami, chilli, mushroom, red onion, mozzarella fior di latte	
Mooloolaba King Prawn	MP
Italian tomato (Naples), Mooloolaba King Prawns, arugula, fior di latte, fennel, fresh chilli, garlic, extra virgin olive oil, dill, lemon	
Chorizo and Local Prawns	32
Italian tomato (Naples), local QLD garlic prawns, chorizo salami, argula	
Pear and Gorgonzola (v)	30
Mozzarella fior di latte, pear, gorgonzola, roasted walnuts, argula	
Wild Mushrrom and Truffle (v)	32
Mozzarella fior di latte, sauteed wild mushrooms, truffle oil	
Spinach and Pumpkin (v)	30
Italian tomato (Naples), baby spinach, roast capsicum, mozzarella fior di latte, pumpkin, garlic aioli, fresh oregano, mozzarella fior di latte	

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.90% All Debit, Credit & PayWave
1.62% American Express
No Fee Cheque or Savings



secondi

(Main Course)

Pesce del Giorno	MP
Fresh Market Fish of the Day <i>(Please ask your waiter for our daily catch)</i>	
Bistecca di Manza (gf)	55
Sous Vide Grain Fed Eye Fillet (240g), roast polenta, pearl onion, beetroot puree	
Braciola di Maiale	44
Twice cooked pork chop, mustard & herb crushed potato, whisky cream Jus	
Beef Cheek (gf)	45
16 hour Braised Beef Cheek, truffle & chives infused potato, pepperonata, braise sauce	

dolci

(Sweets)

VS Cognac Crème Brulee (gf)	18
VS Cognac infused Creme Brulee	
Panna Cotta (gf)	18
Strawberry buttermilk panna cotta, pistachio, meringue	
Tiramisu	18
Espresso soaked sponge fingers, amaretti biscuits, mascapone, Seppeltsfield Grand Tokay	
Orange & Vanilla Semolina Cake	18
with whipped mascarpone, passionfruit & meringue	
Crostata al Limone (home made lemon tart)	19
Toasted Italian meringue, candied lemon, sweet pastry crumb	
Chocolate Nemesis (gf)	19
70% cocoa flourless Chocolate Indulgent Torte, caramelised white chocolate, vanilla bean mascarpone, puffed wild rice	
Gelato (Maleny, QLD) Chocolate (gf) two scoops	15
Sorbet (Maleny, QLD) Lychee (v) (gf) two scoops	15

formaggio

(Cheese)

Single Cheese (25g)		
Fontina Aosta DOP	Cow's milk (Aosta Valley, Italy)	10
MonnaLisa Pecorino	Sheep's milk (Siena, Italy)	10
Gorgonzola	Cow's milk (Lombardy, Italy)	10
Triple Cream Brie	Cow's milk (Tasmania, Aust)	10
Taleggio	Cow's milk (Bergamo, Italy)	10
Cheese Board		30
A selection of 3 cheeses, crushed pistacchio, fresh fruit, lavosh, fig paste, condiments		

bambini

(Children 10 years & under)

Spaghetti Bolognese w/ grated mozzarella	17
Mini Margherita (v) Italian tomato (Naples), fior di latte	10
Mini Ham & Pineapple	10
Mozzarella fior di latte, smoked ham, pineapple	
Bambini Fries (v) Children's size fries	10
Chocolate Gelato (Maleny, QLD) one scoop	9

