

UNICA

DINING

PRIMI (STARTERS)

ARANCINI - Truffle & porcini, parmesan, truffle aioli	\$16
CALAMARI FRITTI - Fried parsley, lime aioli (GF)	\$18
BRUSCHETTA - Fontina, baked mushroom, caramelized onion, truffle oil	\$16
TUNA CRUDO - Chilli, shallots, olive oil, lavosh crackers (GFO)	\$24
ARROSTICINI LAMB SKEWERS - Mint yogurt (GF)	\$20

ANTIPASTI

WOOD-FIRED FLATBREAD - Oregano, olive oil	\$12
GARLIC & CHEESE PIZZA	\$12
MARINATED OLIVES - (GF, DF, VG)	\$10
ROASTED MUSHROOMS - Thyme (GF, DF, VG)	\$10
BURRATA - Basil oil, flake salt (GF)	\$16
PROSCIUTTO - (GF, DF)	\$16
BRESAOLA - (GF, DF)	\$16

PASTA

RIGATONI ALLA VODKA Add Chicken +\$6 or Prawns(4pcs) +\$12	\$26
FETTUCCINE BOSCAIOLA - Bacon, mushroom, shallots	\$26
MAFALDINE SLOW-COOKED LAMB - Goat feta, mint pesto	\$30
LINGUINE GAMBERI - Garlic prawns, chilli, sugo, basil	\$32
BUCATINI ALLA VONGOLE - Garlic, chilli, lemon, cherry tomato	\$32

Gluten-free pasta available upon request + \$5. Please allow an extra 15 minutes for preparation.

MAIN

TUSCAN STEAK SANDWICH - Marinated Wagyu flank, roasted peppers, rocket, Fontina, truffle aioli, parmesan fries	\$42
ROASTED CHICKEN MARYLAND - Baby carrots, artichoke, white wine sauce (GF)	\$35
PORK & VEAL POLPETTE - Tomato sugo, parmesan, crusty bread (GFO)	\$36
SALMON - Broccolini, pumpkin purée (GF)	\$42
250G EYE FILLET - Baby roast potatoes, red wine jus (GF, DF)	\$42
350G RIB EYE - Baby roast potatoes, red wine jus (GF, DF)	\$54

PLATTER

SEAFOOD PLATTER FOR 2 Salmon fillet, battered barramundi, fried calamari, garlic prawns, tuna crudo, chips, house salad, assorted condiments	\$90
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KIDS

PASTA WITH SUGO	\$16
MARGHERITA PIZZA	\$16
CRUMBED SCHNITZEL & CHIPS	\$16
BURGER & CHIPS	\$16

Kids meals come with a selected soft drink/juice and one scoop of gelato.

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PIZZA

MARGHERITA - <i>Tomato, fiore di latte</i>	24
PEPPERONI - <i>Pepperoni</i>	26
PROSCIUTTO - <i>Rocket, parmesan</i>	28
ROAST VEGETABLE - <i>Capsicum, mushroom, zucchini, onion</i>	26
GARLIC PRAWN - <i>Prawns, roasted capsicum, garlic, parsley</i>	32
CAPRICCIOSA - <i>Ham, mushroom, olives</i>	26
SPICY ROASTED CHICKEN - <i>Tomato, cheese, roasted capsicum</i>	28

SIDES & SALADS

ROASTED BABY POTATOES - <i>(GF, DF, VG)</i>	\$12
MAPLE-GLAZED BABY CARROTS - <i>(GF, DF, VG)</i>	\$12
GRILLED BROCCOLINI - <i>Parmesan (GF)</i>	\$12
SHOESTRING FRIES - <i>Parmesan, truffle oil (GF)</i>	\$12
HOUSE SALAD - <i>(GF, DF, VG)</i>	\$10
TOMATO, CUCUMBER, OREGANO - <i>(GF, DF, VG)</i>	\$12
ROCKET & PEAR SALAD - <i>Goat cheese, pickled onion, vincotto (GF)</i>	\$14

DOLCI (DESSERTS)

TIRAMISU - <i>Marsala, mascarpone, espresso</i>	\$16
BURNT BASQUE CHEESECAKE - <i>Berry compote</i>	\$16
SELECTION OF GELATO & SORBET	\$4.50

10% surcharge applies on Sundays and Public Holidays

We strive to accommodate dietary requirements and food allergies. Please inform our staff of any specific needs, and we will do our best to assist. While we take precautions, we cannot guarantee the absence of allergens.

GF – Gluten Free | GFO – Gluten Free Option | V – Vegetarian | VG – Vegan | DF – Dairy Free