

DINNER MENU

5:30pm - 9.00pm, Daily

ANTIPASTI

Garlic Focaccia Bread

Whipped ricotta, 11
(D, V)

Anti Pasto Platter (2 pax)

San Danielle prosciutto, sopresa salami, bresaola, focaccia, antipasto vegetables, 35
(GFA, D)

Avocado Bruschetta

Pomegranate, onions, tomatoes, aged balsamic, ricotta, 15
(V, GFA)

Seared Scallops

Creamy polenta, ratatouille, pangrattato, 24
(S, D)

Beef Polpette

Meatball, creamy polenta, truffled pecorino, 20
(GF, D)

Macaroni & Cheese Croquettes

Mushroom ragu, carrot puree, parmesan, 16
(D, V)

Mozzarella Stuffed Squid

Napoli sauce, capers gremolata, 22
(S, D)

INSALATE

Caprese

Heirloom tomatoes, bocconcini, basil, 20
(GF, D)

Freo Pickled Octopus

Marinated octopus, olive, arugula, caper gremolata dressing, 23
(GFA, S)

Chicken Caesar Salad

Baby cos, sous vide chicken, croutons, poached egg, parmesan dressing, candied bacon, anchovies, 22 (GFA, D, E, S)

PRIMI PIATTI

Cioppino Seafood Stew

Shark Bay scallops, prawn cutlets, fish, mussels, squid, tomato sauce, focaccia, 37
(S, D)

Fish & Chips

Fish fillets (grilled or battered), gourmet salad, chips, tartare sauce, 31
(GFA, S)

Truffles Infused Mt Baker Chicken Braciole

Parmesan mashed potatoes, kale and cannelloni beans fricassee, carrot puree, marsala sauce, 36
(GF, D)

Porcini Crusted Grilled Salmon Steak

Herbed potatoes, grilled vegetables, tomato broth, 44
(GF, S, D)



CHEF FAVOURITES

Melanzane

Marinated eggplant, butter beans, mushrooms, olives, broccolini, Napolitana sauce, 29
(VE, GF)

Black Angus Scotch Fillet 300g (Harvey region)

Parmesan mash potatoes, heritage carrots, pesto, broccolini, mushroom ragu, beef jus, 49
(GFA, D)

Chicken Parmigiana

Smoked chorizo, tomato basil sauce, mozzarella, salad, crispy fries, 35
(D, E)

LA PASTA

House Made Fresh Linguine Marinara

Exmouth prawn cutlets, mussels, squid, tomato basil sauce, capers, parmesan, 35
(S, D)

Dardanup Veal & Mushroom Agnolotti

Roasted vegetable caponata, baby spinach, Grana Padano, 32
(D)

House Made Fresh Spaghetti Aglio Olio

Smoked chorizo, Exmouth prawn cutlets, prosecco, garlic, onions, chilies, parmesan, 33
(S, N)

Hand Made Ricotta Gnocchi

Tomato confit, caramelized pear, baby spinach, garlic, onions, mushrooms, pangrattato, 31
(D, V)

PIZZA

Meat Lovers

Pepperoni, ham, prosciutto, Fior Di Latte, 30
(D)

Margherita

Cherry tomatoes, Napolitana sauce, mozzarella, basil, sea salt, 28
(D)

Calabrese Pizza

Italian sausage, onions, roasted capsicum, tomatoes, chillies, Fior Di Latte, 29
(D)

CONTORNO

Crunchy Fries

Truffle oil, parmesan cheese, 13
(D, E)

Rocket Salad

Pears, candied walnuts, balsamic dressing, 10
(V, N)

Caulini & Broccolini

Arrabiata, olives and pecorino, 11
(V, GF)

Green Beans & Baby Carrot

With garlic butter, 10
(V, GF)

DOLCI

Tiramisu

Gelato, shaved chocolate, 18
(N, D)

Limoncello Cheese Cake

Fruit sorbet, cappuccino crunch, 17
(D, E)

Artisan Cheese Plate

Double cream brie, mature cheddar, provolone, quince, fruits, crackers, 25
(V, D, GF)

Trio Gelato Ice Cream

Chocolate flakes, 15
(D, E)

Molten Chocolate Fondant

Vanilla gelato, shaved chocolate, 17
(D, N, E)

A merchant service fee of 1.9% applies to MasterCard, Visa, American Express, and 3% applied to JCB.
Public Holiday Surcharge of 15% Applies

V- vegetarian | VE- vegan | P- contains peanuts | D- contains dairy
N- contains nuts | E- contains eggs | S- contains seafood
GF- gluten-free | GFA- gluten-free option available