



ANTI PASTA

STONE-BAKED FOCACCIA	12
Rosemary, sea salt	
KUMARA & SMOKED ROE	16
Cucumber, dill	
HOUSE OLIVES	16
Citrus, fennel & morita chilli	
PUMPKIN HUMMUS	14
Dukkah	
WHIPPED RICOTTA	15
Sunflower, EVOO	
BURNT AUBERGINE	16
Buffalo curd, almond salsa	

SIDES

YOUNG CARROTS	19
Tahini yogurt, pistachio	
CRISPY POTATOES	19
Nduja butter, grana padano	
LEAFY SALAD	18
Olive crumb, parmesan & balsamic	
ROASTED AUBERGINE CAPONATA	21
Cherry pomodoro, olives, fried capers	

SMALL PLATES

YELLOWFIN TUNA CRUDO	33
Peperonta tiger milk, chilli, charred corn	
MORTADELLA SKEWERS	25
Salsa verde, cannellini cream	
GRANA PADANO CROQUETTES	22
Crushed cherry tomato	
BURRATA	28
Muhammara, olive crumb & crispy prosciutto	
GRILLED OCTOPUS	33
Ajo blanco, nduja, black olive pangrattato	

LARGE PLATES

GRILLED CHICKEN LEGS	42
Corn & anchovy purée, red onion agrodolce	
BAKED MARKET FISH	48
Puttanesca, saffron cream, fennel	
ROYALBURN LAMB SHOULDER	115
Apple cider jus, nut crumb, pickled shallots	
SAFFRON RISOTTO	47
Roasted tomato, burrata, basil, crispy rice	
GRASS FED RIBEYE	72
Pesto rosso, lemon ricotta	

WOODFIRED PIZZA

48-hour fermented dough, hand-stretched, finished in the wood-fired oven.

MARGHERITA	27
Fior di latte, roasted cherry tomato, basil, grana padano	
SALAMI PICCANTE	33
Nduja, charred onion, capsicum, stracciatella	
RUSTICA	32
Agria potato, ricotta, Whitestone blue cheese, rosemary	
FORMAGGI BIANCA	34
Fior di latte, mascarpone, grana padano, provolone, EVOO	
WILD FUNGHI	32
Smoked scamorza, mushrooms, confit garlic, thyme	
SALSICCIA CALABRA	33
Provolone, Zamora calabrese sausage, kalamata olives, confit garlic	

PASTA

Made fresh, by hand, every day.

PAPPARDELLE	36
Slow-cooked beef ragù, red wine jus, smoked chilli	
SPAGHETTI	38
Carbonara, guanciale, pecorino, cracked black pepper	
CASERECCE	36
Wild mushrooms, mascarpone, confit garlic, thyme	

DESSERT

TIRAMISU	22
Espresso, marsala & dark chocolate crumb	
BRIOCHE BRÛLÉE	22
Salted mascarpone, orange	
SEASONAL SORBETS	18

LOOKING FOR SOMETHING MORE? ASK US ABOUT THE CHEF'S TABLE EXPERIENCE.

 @mozzarellaandco_qnt

Our dinner menu is available from 5.00pm - 9.30pm. Please advise your server of any allergies or dietary requirements prior to ordering. Our kitchen handles gluten, dairy, nuts, eggs, seafood and shellfish. Whilst every care is taken, we cannot guarantee a completely allergen-free environment.