

## OYSTERS

Daily selection, champagne shallot dressing (DF/GF) (1) 3.5

## CHARCUTERIE

Bread plate, citrus infused butter, pepe rosa (VEG) 7

Salumi premium cured meats, guindillas, giardiniera 24

Formaggi three cheeses, house-made jam, lavosh, fresh pear (VEG) 26

## SMALL PLATES

House marinated olives, carasau bread (DF/GFA/VEG) 10

Anchovies, toasted bread (GFA) 12

Buffalo Mozzarella, tomato concasse, marinated eggplants, 'frisa' bread (GFA/VEG) 15

Zucchini flowers, scamorza, caciocavallo, dried tomatoes, green olives (VEG) (2) 16

Portobello Mushrooms Carpaccio, capers, artichokes, black olive dust (VGN) 18

Duck Tartare, grilled pineapple, pickled beetroot, blood orange dressing (DF/GF) 26

Sardines seared, fried wonton skin, smoked eel, pickled chili (GFA) (2) 14

Hervey Bay Scallops, gratinated, Mornay sauce, papaya cream (DFA/GFA) (4) 28

Grilled seafood, WA scampi, king prawn, Hervey Bay scallop, calamari (DFA/GFA) 35

DF= Dairy Free

DFA= Dairy Free Available

GF=. Gluten Free

GFA=.Gluten Free Available

VEG= Vegetarian

VGN= Vegan

MP=. Market Price

## **PASTA E RISOTTO**

'Scialatielli', house-made, local clams, white wine, EVOO (DF/GFA)	36
Risotto, green peas, broad beans, prawn meat, cream cheese (DFA/GF)	38
Gnocchi, house-made, datterini tomato, stracciatella, black olive dust (DFA/VEG)	35

## **MAIN COURSES**

John Dee Sirloin 250g, stuffed mushroom, pickled carrots, braised shallot (DFA/GF)	42
Veal Cotoletta, crumbed, summer salad	38
Fish of the day (DFA/GFA)	MP

## **CONTORNI**

French Fries	9
Green beans, sautéed (DFA/GF/VEG)	9
Rocket, parmesan, pear, walnut (DFA/GF/VEG)	9
Broccolini, garlic, chili, anchovy dressing (DFA/GF/VEG)	9

## **DOLCE**

Tiramisù	15
Coppa Gelato, 3 scoops sorbet (VGN)	15
Semifreddo, maraschino cherries, amaretti biscuits, hazelnut shard (GF)	15
Profiteroles, lemon crème anglaise filled	(3) 15