



SHARED TABLE - UPSTAIRS

SHARED STARTERS

(options: *all 4 starters / any 2 starters and antipasto / all 4 and antipasto +\$8pp*)

Calamari on herb salad, mint, parsley, chilli and lemon aioli (gf)

Garlic pizza (gfo, vg, vo)

Arancini of the day (vgo)

Croquette of the day

SHARED MAINS

Steak of the day

Market fish

Pasta of the day - choice of meat or veg

Rustic potato gnocchi, basil pesto, extra virgin olive oil, Parmigiano

Reggiano (vg, vo)

SIDES

Chips, vinegar salt and garlic aioli (vg, vo, gf)

Mixed leaves, cucumber, tomato, onion, house dressing (v/vg/gf)

Individual alternating desserts from:

Ricotta doughnuts (vg)

Cannoli of the day (vg)

Tiramisu (vg)

Cakeage \$50

2 courses \$70pp | 3 courses \$80pp

Kids under 12 can order on the day from the kids menu

This is a sample menu. Menu items and pricing are subject to change

Dietary requirements and children are catered for on request.