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Salt
Meats
Cheese.

CIRCULAR QUAY

antipasti

WOOD-FIRED FOCACCIA, WHIPPED GARLIC BUTTER (V, VGO)

WARM MARINATED ITALIAN OLIVES (DF, VG, GF)

HOUSEMADE SICILIAN BOLOGNESE ARANCINI

ANTIPASTO MISTO

san danielle, milano salami, mortadella, truffle manchego, brie, buffalo mozzarella, bread sticks

pasta choice of 2 options

LAMB RAGU PAPPARDELLE, PECORINO TOSCANO

TRUFFLE MUSHROOM GNOCCHI

PUMPKIN & RICOTTA RAVIOLI, SAGE, PURPLE POTATO, ALMONDS (V)

OCTOPUS SPAGHETTI, WHITE WINE, CHILLI, CHERRY TOMATOES (DF)

pizza choice of 3 options

MARGHERITA (V)

tomato, basil, parmigiano, fior di latte

DIAVOLA

tomato, inferno salami, fior di latte

VEGETARIANA (V)

zucchini, eggplant, mushroom, ricotta, basil pesto, fior di latte

CAPRICCIOSA

tomato, double smoked ham, mushroom, artichokes, olives, fior di latte

gluten-free bases available add +\$6

contorni

INSALATA DI RUCOLA (V, GF, VGO)

FRIES

dolce

HOUSEMADE TIRAMISU

v - vegetarian | vg - vegan | gf - gluten-free | vo - vegetarian option | vgo - vegan option | gfo - gluten free option | df - dairy free | dfo - dairy free option

Effpos transactions incur a 1.1% surcharge & AMEX Cards incur 1.5%. 15% surcharge applies for public holidays. 10% surcharge applies on sundays. 10% discretionary surcharge applies to groups of 10 and more. Gluten free and Vegan options available. Please specify any dietary requirements, our menu contains allergens and is prepared in a kitchen that handles nuts, shellfish, and gluten. Whilst all reasonable efforts are taken to accommodate guests dietary needs, we cannot guarantee that our food will be allergen-free. Menu is subject to change at any time.

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MENU IS
DESIGNED TO
BE SHARED

antipasti (to share)

WOOD-FIRED FOCACCIA, WHIPPED GARLIC BUTTER (V, VGO)

WARM MARINATED ITALIAN OLIVES (DF, VG, GF)

CALAMARI FRITTI, LEMON MAYO (DF, GFO)

SICILIAN MUSSELS, NAPOLETANA SAUCE, CROSTINI (DF)

ANTIPASTO MISTO

san danielle, milano salami, mortadella, truffle manchego, brie, buffalo mozzarella, bread sticks

pasta (to share)

LAMB RAGU PAPPARDELLE, PECORINO TOSCANO

TRUFFLE MUSHROOM GNOCCHI

secondi (individual choice of)

BARRAMUNDI CARTOCCIO, CHERRY TOMATOES, OLIVES (GF)

OR

CAPE GRIM BEEF CHEEK STEW, MASHED POTATOES, PORT JUS (GF)

contorni (to share)

BROCCOLINI, CHILLI, GARLIC, TOASTED ALMONDS (V, VG, GF, DF)

ROASTED PATATE, ROSEMARY, GARLIC (V, VG, GF)

dolce (individual choice of)

HOUSEMADE TIRAMISU

OR

HOUSEMADE CREMA CATALANA, ORANGE ZEST

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