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## DINNER MENU

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### TASTE & SHARE

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#### *Charcuterie Board*

Wagyu bresaola,  
Cantimpalo Salumi,  
Jamon Serrano 24 months,  
served with Sardinian pecorino,  
fruit relish & sour dough \$28

#### *Yia Yia's Taramasalata*

With wood-fired flat bread \$12

#### *Hummus*

With wood-fired flat bread \$12

#### *Grilled Cypriot Haloumi*

With baby eggplant, romesco  
sauce & balsamic \$22

#### *Chorizo Croquetas*

With Manchego, pickled  
vegetables, watercress & a  
smoked paprika aioli \$19

#### *Crisp Chicken Ribs*

With a picante salsa & yoghurt  
dressing \$16

#### *Clarence River Octopus*

Char-grilled baby octopus with a  
grilled fennel & radicchio salad,  
cherry tomato & green olive \$26

#### *Steak Tartare*

Pasture fed eye fillet, organic egg  
yolk, condiments & grilled miche  
\$22

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### MAINS

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#### *Risotto*

With Portobello & Porcini  
Mushrooms, truffle oil & grana  
padano \$24

#### *Pork & Fennel Caserecci*

Pork & fennel sausage ragu with  
tomato, white wine, chili & grana  
padano \$25

#### *Hervey Bay Prawn Linguine*

Linguine Pasta with tomato, chilli  
& white wine \$30

#### *Portuguese Style Chicken*

Char-grilled half chicken on the  
bone with a winter slaw, toasted  
grains & peri peri sauce \$28

#### *Braised Lamb Shank*

Braised slowly for 6 hours & served  
with soft polenta, pan fried cavolo  
nero & crisp buck wheat \$32

#### *12 hour Roast Beef Short Rib*

Grass-Fed MSA graded Angus  
cattle, roasted in our wood fire  
oven served with smoked mash  
potato, pickled vegetable & jus \$36

#### *Market Fish of the Day* MP

Sourced fresh daily

#### *Market Dish of the Day* MP

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### SIDES

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Bread service per person \$2

Rocket, pear, walnut, parmesan \$8

Smoked mash potato \$12

Broccolini & goats cheese \$12

Fries \$8

Caramelised Brussels sprouts with  
pedro xeminez \$12

Polenta chips, truffle, parmesan

\$10

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### WOOD FIRED PIZZA HAND STRETCHED

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#### *Margherita*

Tomato, fior di latte mozzarella,  
basil, olive oil \$22

#### *Funghi & Truffle*

Portabello mushroom, tomato,  
fior di latte mozzarella, pecorino &  
truffle \$23

#### *Smoked Leg Ham*

Tomato, fior di latte mozzarella,  
artichoke, mushroom & olive \$24

#### *Chilli Calamari*

Tomato, olives, capers, chilli, fior di  
latte mozzarella, squid \$25

#### *Salame Curata*

Cured Salami, red peppers,  
tomato, fior di latte mozzarella \$24

#### *Prosciutto*

Tomato, rocket & grana padano \$24

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### BANQUETS

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#### *Trust the Chef*

Our signature menu offers a shared  
dining experience \$48pp

#### *The Italian*

for that quick lunch, min 6 people  
\$25pp

#### *The Frenchmen*

Our French inspired set menu, min  
6 people \$42pp

#### *The European*

Our signature set menu 24 hours  
notice required \$60pp