



Vegan Menu

Pane (Bread)

Pana Casa (v) (Homemade Breads) 15
Homemade sourdough bread from 1 year old culture w/ olive tapenade, sundried tomato pesto, local QLD extra virgin olive oil and vino cotto

Avocado Focaccia (v) (gf) 18
Warm focaccia, sliced avocado, balsamic

Bruschetta al pomodoro (v) 15
Grilled sourdough, tomatoes, garlic, red onion, basil, local QLD extra virgin olive oil, vino cotto

Stuzzichini (Small Plates/Share Plates)

Sicilian green olives (v) (gf) 9

Kalamata olives (v) (gf) 9

Mixed olives (v) (gf) 9

Pizza

– Pumpkin, spinach, capsicum, mushrooms, avocado (v) *(GF Option available add 4)* 26

– San Marzano tomatoes DOP, sea salt, fresh basil, vegan cheese, extra virgin olive oil (v) *(GF Option available add 4)* 30

– Artichoke, onion, olives, grilled zucchini, argula (v) *(GF Option available add 4)* 26

Pasta/Risotto

Pumpkin Risotto (v) (gf) 31
Roast pumpkin, pumpkin puree, Arborio rice, sage, pinenuts

Mushroom Risotto (v) (gf) 37
Noosa Hinterland Mushrooms, Arborio rice, chives, truffle oil

Eggplant Caponata (v) (gf) 33
Penne pasta, eggplant, zucchini, capsicum, onion, tomato, parsley

Penne Napoli (v) (gf) 29
Penne pasta, Napoli sauce

Insalata e contorni (Salads & Sides)

Insalata Mista (v) (gf) 16
Baby spinach leaves, roast pumpkin, cherry tomato, truffle infused balsamic dressing

Seasonal Vegetables (v) (gf) 8
Mix of in seasonal vegetables

Dolci (Sweets)

Seasonal fruit platter (v) (gf) 20



4 Course Tasting Menu

\$75 per head (no beverage)

\$125 per head with paired wine
(includes 3 x half Glasses + 30ml Bas Armagnac)

1st Course

Capesante (gf)

Pan seared Hervey Bay Scallops, cauliflower puree, peas, pea puree, prosciutto chards

2018 Tenuta Guardo Al Tasso (DOC)
Vermentino – Bolgheri, Italy

2nd Course

Tortellini (v)

Pumpkin, ricotta & macadamia nut filled hand crafted Tortellini, asparagus, green pea, crispy prosciutto chards, parsnip purée

2016 Handpicked “Collection”
Chardonnay – Mornington Peninsula, VIC

3rd Course

Ossobuco (gf)

Braised veal Ossobuco, crispy leek, soft creamy truffle infused polenta

2018 Tommasi (DOC)
Valpolicella – Veneto, Italy

4th Course

Crostata al Limone

(homemade lemon tart)

Toasted Italian meringue, candied lemon, sweet pastry crumb

Argiolas “Tremontis”
Limonsardo – Sardegna, Italy

pane

(Bread)

Pane Casa (v) (<i>Homemade Breads</i>)	15
Homemade sourdough bread made from 2 year old culture w/ olive tapenade, sundried tomato pesto, Goondiwindi extra virgin olive oil & vino cotto	
Avocado Focaccia (v)	18
Warm focaccia, sliced avocado, balsamic	
Bruschetta al pomodoro (v)	15
Grilled sourdough, tomatoes, garlic, red onion, basil, Goondiwindi extra virgin olive oil, vino cotto	

pasta e risotto

Our pasta is made fresh in house using free range eggs, purified water and only the finest quality flour
(Gluten free pasta available – add 4)

Linguine ai Gamberoni	41
Local Mooloolaba King Prawns, fresh chilli, garlic, local cherry tomatoes, lemon zest, white wine, house made linguine, Goondiwindi extra virgin olive oil	
Spanner Crab Ravioli	39
Local spanner crab & Mooloolaba prawn filled ravioli, Verjus, tarragon, tomato concasse	
Beef Cheek Parpadelle	34
Slow cooked beef cheek ragout, home made hand cut Parpadelle, Monnalisa Pecorino	
Risotto Marinara (gf)	38
Fresh mussels, vongole, Mooloolaba prawns, calamari, fish pieces, tomato sugo, dill	
Tortellini (entrée size)	29
Pumpkin, ricotta & macadamia nut filled Hand Crafted Tortellini, asparagus, green pea, crispy prosciutto chards, parsnip purée	



stuzzichini

(Small Plates / Share Plates)

Olive (v) (gf)	
Sicilian Green olives	9
Kalamata olives	9
Mixed Olives	9
Coffin Bay Oysters	\$4.75 ea
<i>Shucked daily to order</i> (min 3 oysters per variety) (order in 3, 6 or 12s)	
– Natural	
– Kilpatrick	
– Rapberry vinaigrette	
Colpi di Ostriche (Oyster shot)	7 ea
Freshly shucked Coffin Bay Oyster shot w/ vodka Bloody Mary mix	
Arancini Quattro Formaggi (v) (min of 2)	7 ea
Panko crumbed rice ball, Tasmanian triple cream brie, pecorino, mozzarella, aged cheddar, tomato sugo, ricotta salata	
Capesante (4 scallops)	24
Pan seared Hervey Bay Scallops, cauliflower puree, pea puree, prosciutto chards	
Polpo alla Griglia	24
Grilled Fremantle octopus, fregola, heirloom tomato, saffron aioli, apple & mint gel	
Calamari Fritti	19
Tender fried calamari, aioli, lemon	
Crispy Skin Pork Belly (gf)	28
Crispy skin pork belly, carrot puree, pistachio, caramelised green apple, baby Dutch carrot, beetroot	
Antipasto Semplice	30
Pastrami, Capocolo, Salami, marinated vegetables, mixed olives, grilled sourdough	

bambini

(Children 10 years & under)

Spaghetti Bolognese	15
Topped w/ grated mozzarella	
Mini Margherita (v)	10
Italian tomato (Naples), fior di latte	
Mini Ham & Pineapple	10
Mozzarella fior di latte, smoked ham, pineapple	
Bambini Fries (v) Children's size fries	8
Vanilla Ice Cream	8
w/ chocolate or strawberry topping	



pizza

Our dough is made the traditional way, finished by hand using Italian '00' flour
(Gluten free pizzas available – add 4)

Margherita (v) (Traditional Napoletana style pizza)	29
San Marzano tomatoes DOP, sea salt, fresh basil, mozzarella fior di latte, extra virgin olive oil	
Pepperoni Classico	30
Italian tomato (Naples), Messinese Pepperoni, mozzarella fior di latte	
Bella Venezia	31
Italian tomato (Naples), mild sopressa, double smoked ham, chilli, mushroom, red onion, mozzarella fior di latte	
Carni Italiane Classico (Classic Meat Lovers)	31
Italian tomato (Naples), capocolo, mild sopressa, artichoke, olives, anchovies, arugula, mozzarella fior di latte	
Florence (v)	27
Italian tomato (Naples), spinach, sauteed mushroom, mozzarella fior di latte, pumpkin, roast capsicum, garlic aioli	
Prosciutto Rucola e Parmigiano	30
Italian tomato (Naples), Prosciutto di Parma, mozzarella fior di latte, arugula, vinaigrette, Parmigiano-Reggiano	
Pizza Allo Scoglio (Seafood Pizza)	35
Italian tomato (Naples), local Mooloolaba prawns, calamari, fish pieces, clams, fresh chilli, arugula, fior di latte	
Roma	30
Italian tomato (Naples), marinated lamb, caramelised onion, sundried tomato, roast pumpkin, confit garlic, fresh oregano, mozzarella fior di latte	

insalate e contorni

(Salads & Sides)

Insalata Mista (gf) (v)	16
Baby spinach leaves, roast pumpkin, cherry tomato, shaved parmesan w/ truffle infused balsamic dressing	
Insalata Caprese (gf) (v)	18
Mozzarella fior di latte, local heirloom tomatoes, basil, aged balsamic	
Verdure di Stagione (v) (gf)	8
<i>Please ask your waiter for the seasonal vegetables of the day</i>	



secondi

(Main Course)

Pesce del Giorno	Market Price
Fresh Market Fish of the Day <i>Please ask your waiter for our daily catch</i>	
Ossobuco	39
Braised veal ossobuco, crispy leek, soft creamy truffle infused polenta	
Crispy Skin Pork Belly (gf)	41
Crispy skin pork belly, carrot puree, pistachio, caramelised green apple, baby Dutch carrot, beetroot	
Beef Cheek	41
16 hour braised beef cheek, truffle & chives infused potato, pepperonata, braise sauce	
Contro filletto di Manzo (gf)	40
250g Angus Rump, gratin potatoes, broccolini, red wine jus	

dolci & formaggi

(Sweets & Cheese)

Chocolate Nemesis (gf)	19
70% Cocoa flourless chocolate indulgent torte, Vanilla bean Marscapone	
Tiramisu	18
Espresso soaked sponge fingers, amaretti biscuits, mascapone, Seppeltsfield Grand Tokay	
Panna Cotta del giorno (gf)	17
Vanilla panna cotta, pistacchio dust, meringue, wild berry compote & pistachio praline	
Hennessy VS Cognac Crème Brulee	20
Prosecco, cardamom and saffron poached pear, pistacchio crumb	
Crostata al Limone (home made lemon tart)	17
Toasted Italian meringue, candied lemon, sweet pastry crumb	
Cheese Board	30
A selection of 3 cheeses, crushed pistacchio, fresh fruit, lavosh, fig paste, condiments	
Single Cheese (25g)	10
Fontina Aosta DOP – Cow's milk (Aosta Valley, Italy) MonnaLisa Pecorino – Sheep's milk (Siena, Italy) Gorgonzola – Cow's milk (Lombardy, Italy) Triple Cream Brie – Cow's milk (Tasmania, Aust)	

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