



Vegan Menu

Pane (Bread)

Pana Casa (v) (Homemade Breads) 15
Homemade Sourdough bread from 4 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

Heirloom Tomato Panzanella (v) 18
Noosa Hinterland Heirloom tomatoes, house baked sourdough, giant Kalamata olives, basil and champagne vinegar sorbet, olive oil dressing

Stuzzichini (Small Plates/Share Plates)

Roasted Dutch Carrots (v) (gf) 24
Roasted Dutch Carrots, Pistachio dust, Pumpkin & Macadamia puree, Pumpkin bark

Pizza

(GF Option available add 4)

– Pumpkin, Spinach, Capsicum, Mushrooms, Avocado (v) 26

– Artichoke, Onion, Olives, grilled Zucchini, Argula (v) 26

Pasta/Risotto

Risotto Con Rape Rosse (v) (gf) 36
Carnaroli Rice Risotto, beetroot, balsamic glaze, crushed walnut

Eggplant Caponata (v) (gf) 33
Penne pasta, Eggplant, Zucchini, Capsicum, Onion, Tomato, Parsley

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)

Sorbet (Maleny, QLD) 14
Lychee (v) (gf) two scoops



4 Course Tasting Menu

\$85 per head (no beverage)

\$140 per head with paired wine
(includes 3 x half Glasses + 30ml Argiolas Limonsardo)

1st Course

Capesante (gf)

Pan seared Hervey Bay Scallops,
Squid Ink Risotto, crème fraiche, sturgeon caviar

2020 Pieropan “Soave Classico”
Garganega – Veneto, Italy

2nd Course

Tortellini Di Zucca

Pumpkin, ricotta & macadamia nut filled, hand crafted tortellini,
noisette butter, fried sage, ricotta salata

2019 Franz Haas “Lepus”
Pinot Bianco – Alto Adige, Italy

3rd Course

Agnello

Sous Vide Lamb Loin, braised lentil, marsala jus,
smoked Aubergine Soubise

2019 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 4 year old culture w/ olive tapenade, sundried tomato pesto, extra virgin olive oil, vino cotto	
Avocado Focaccia (v)	18
Warm focaccia, sliced avocado, balsamic	
Heirloom Tomato Panzanella (v)	18
Noosa Hinterland Heirloom tomatoes, house baked sourdough, giant Kalamata olives, basil and champagne vinegar sorbet, olive oil dressing	

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	MP
Local Mooloolaba King Prawns, fresh chilli, garlic, local cherry tomatoes, lemon zest, white wine, house made linguine, extra virgin olive oil	
Spaghetti al Granchio	39
Local Spanner Crab, garlic, chilli, homemade homemade spaghetti, cherry tomato, Pangrattato	
Gnocchi San Manzano (v)	35
Homemade Gnocchi, San Manzano tomato, basil, Buffalo Ricotta, Grana Padano	
Beef Cheek Pappardelle	34
Slow cooked beef cheek ragout, home made hand cut Pappardelle, Grana Padano	
Tortellini Di Zucca (entree size)	35
Pumpkin, ricotta & macadamia nut filled, hand crafted tortellini, noisette butter, fried sage, ricotta salata	
Risotto Con Rape Rosse	36
Carnaroli Rice Risotto, beetroot, gorgonzola, balsamic glaze, crushed walnut, Grana Padano	



stuzzichini

(Small Plates / Share Plates)

Arancini Quattro Formaggi (v) (min of 2)	8 ea
Panko crumbed rice ball, Tallegio, Fontina, Mozzarella, Parmesan, tomato sugo, ricotta salata	
Olives (v) (gf)	
Choice of Sicilian Green, Kalamata or Mixed Olives	9
Coffin Bay Oysters (order in 3, 6 or 12s)	
<i>Shucked daily to order</i> (min 3 oysters per variety)	
– Natural	4.75 ea
– Kilpatrick	5 ea
– Basil & Champagne Vinegar Sorbet	5 ea
– Champagne Mignonette	5 ea
– Siberian Sturgeon Caviar, creme fraiche, herbed oil	10 ea
Coffin Bay Oyster Shots (freshly shucked)	7 ea
Coffin Bay Oyster shot w/ vodka Bloody Mary mix	
Calamari Fritti	20
Tender fried calamari, aioli, lemon	
Capesante	29
Pan seared Hervey Bay Scallops, Squid Ink Risotto, crème fraiche, sturgeon caviar	
Carpaccio	29
Premium Tenderloin, parmesan dijon emulsion, capers, compressed herb mushroom, red onion, olive oil	
Crispy Skin Pork Belly (gf)	29
Crispy skin pork belly, caramelised Dutch carrot, green apple cider jam, carrot puree, pistachio crumb, pickled pearl onion	
Antipasto Semplice	30
Selection of traditional salumi, marinated olives, heirloom tomatoes, marinated artichoke, zucchini and bocconcini w/ daily baked sourdough, extra virgin olive oil & balsamic vinegar	

insalate e contorni

(Salads & Sides)

King Prawn Salad (gf)	35
Mooloolaba King Prawns, rocket, quinoa, avocado, roast pumpkin, cherry tomato, chilli, mint dressing	
Insalata Mista (v) (gf)	16
Baby spinach leaves, roast pumpkin, cherry tomato, shaved parmesan w/ truffle infused balsamic dressing	
Insalata Caprese (v) (gf)	18
Mozzarella fior di latte, local heirloom tomatoes, basil, aged balsamic	
Verdure di Stagione (v) (gf)	8
<i>Please ask for the seasonal vegetables of the day</i>	



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	
Ferrara	MP
Italian tomato (Naples), Mooloolaba King Prawns, arugula, fior di latte, fennel, fresh chilli, garlic, extra virgin olive oil, dill, lemon	
Roma	30
Italian tomato (Naples), marinated lamb, caramelised onion, sundried tomato, roast pumpkin, confit garlic, fresh oregano, mozzarella fior di latte	

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
Gelato (Maleny, QLD)	
Chocolate (gf) one scoop	8
Strawberry (gf) one scoop	8



secondi

(Main Course)

Pesce del Giorno	MP
Fresh Market Fish of the Day (Please ask your waiter for our daily catch)	
Bistecca di Manza	49
Sous Vide Grain Fed Beef Tenderloin (180g), roast polenta, pearl onion, beetroot puree	
Agnello	45
Sous Vide Lamb Loin, braised lentil, marsala jus, smoked Aubergine Soubise	
Crispy Skin Pork Belly (gf)	44
Crispy skin pork belly, caramelised Dutch carrot, green apple cider jam, carrot puree, pistachio crumb pickled pearl onion	
Beef Cheek	42
16 hour braised beef cheek, truffle & chives infused potato, pepperonata, braise sauce	

dolci & formaggi

(Sweets & Cheese)

VS Cognac Crème Brulee	20
Prosecco, cardamom and saffron poached pear, pistacchio crumb	
Lemon Myrtle Panna Cotta (gf)	18
Lemon myrtle pana cotta, ginger, lime & limoncello gel, raspberry coulis, glass biscuit	
Chocolate Nemesis (gf)	18
70% Cocoa flourless chocolate indulgent torte, vanilla bean marscapone	
Tiramisu	18
Espresso soaked sponge fingers, amaretti biscuits, mascapone, Seppeltsfield Grand Tokay	
Crostata al Limone (home made lemon tart)	18
Toasted Italian meringue, candied lemon, sweet pastry crumb	
Gelato (Maleny, QLD)	
Chocolate (gf) two scoops	14
Strawberry (gf) two scoops	14
Sorbet (Maleny, QLD)	
Lychee (v) (gf) two scoops	14
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)	
Taleggio – Cow's milk (Bergamo, Italy)	

Card Payment Surcharges Apply
.90% All Debit, Credit and PayWave
1.62% American Express
No Fee Cheque or Savings

