



Vegan Menu

Pane (Bread)

Pana Casa (v) *(Baked Daily Breads)* 15
Daily baked bread w/ extra virgin olive oil and balsamic vinegar

Avocado Focaccia (v) (gf) 20
Warm focaccia, sliced avocado, balsamic vinegar

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

Pizza

(GF Option available add 4)

– Pumpkin, Spinach, Capsicum, Mushrooms, Avocado (v) 32

– Artichoke, Onion, Olives, grilled Zucchini, Arugula (v) 32

Pasta/Risotto

Spaghetti alle Verdure (v) 38
House made spaghetti, garlic, chilli, mushroom, broccolini, Kalamata olive, spinach, white wine, roasted tomato oil sauce

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

Main Course

Red pepper emulsion, Kipfler potato, quinoa, broccolini, pickled onion and roasted hazlenuts 34

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) 10
Mix of in seasonal vegetables

Dolci (Sweets)

Sorbet (Maleny, QLD) 15
Lychee (v) (gf) two scoops



4 Course Tasting Menu

\$95 per head (no beverage)

\$150 per head with paired wine
(includes 3 x half Glasses + 30ml Argiolas Limonsardo)

1st Course

Capesante (gf)

Pan seared Western Australian 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

Bistecca di Manza (gf)

Sous Vide grain fed Eye Fillet, roasted polenta, pearl onion, beetroot puree

2019 Tommasi (DOC)
Valpolicella – Veneto, Italy

4th Course

Chocolate Nemesis (gf)

70% cocoa flourless Chocolate Indulgent Torte, caramelised white chocolate,
vanilla bean mascarpone, puffed wild rice

2017 Specogna Vignaioli
Verduzzo Friulano – Friuli, Italy

pane

(Bread)

Pana Casa (v) *(Baked Daily Breads)* 15
Daily baked bread w/ extra virgin olive oil and balsamic vinegar

Avocado Focaccia (v) 20
Warm focaccia, sliced avocado, balsamic

Heirloom Tomato Panzanella (v) 18
Noosa Hinterland Heirloom tomatoes, house baked ciabatta, 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

Risotto di Granchio (gf) 45
Fraser Island spanner crab, saffron & lemon risotto, spring onion, Grana Padano & roasted cherry tomato

Gnocchi San Manzano (v) 39
House made Gnocchi, San Manzano tomato, basil, Buffalo Ricotta, Grana Padano

Beef Cheek Pappardelle 38
Slow cooked beef cheek ragout, house 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

Spaghetti alle Verdure (v) 38
House made spaghetti, garlic, chilli, mushroom, broccolini, Kalamata olive, spinach, white wine, roasted tomato oil sauce



EST. 1983
39TH YEAR ANNIVERSARY



stuzzichini

(Small Plates / Share Plates)

Arancini Quattro Formaggi (v) (min of 2) 8 ea
Panko crumbed rice ball, Talleggio, Fontina, Mozzarella, Parmesan, tomato sugo, ricotta salata

Olives (v) (gf) 9
Choice of Sicilian Green, Kalamata or Mixed Olives

Coffin Bay Oysters (order in 3, 6 or 12s) *Freshly Shucked* (min 3 oysters per variety)
– Natural 6 ea
– Kilpatrick 6.5 ea
– Basil & Champagne Vinegar Sorbet 6.25 ea
– Champagne Mignonette 6.25 ea

Coffin Bay Oyster Shots (freshly shucked) 8 ea
Coffin Bay Oyster shot w/ vodka Bloody Mary mix

Fried Squid 25
Pickled fennel, fresh citrus, rocket, garlic aioli

Capesante (gf) 32
Pan seared Western Australian Scallops, Squid Ink Risotto, crème fraiche, sturgeon caviar

Carpaccio (gf) 32
Premium Grain Fed Eye Fillet, parmesan dijon emulsion, capers, compressed herb mushroom, red onion, olive oil

Antipasto Plate (for two) 35
Sliced Wagyu Bresaola, Mild Sopressa, Capocolo, marinated olives, Mozzarella di Bufala, house bread w/ 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) 20
Mozzarella di Bufala, local vine ripened tomato, basil & pine nut pesto, fresh basil

Verdure di Stagione (v) (gf) 10
Please ask for the seasonal vegetables of the day

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) 30
San Marzano tomatoes DOP, sea salt, fresh basil, mozzarella fior di latte, extra virgin olive oil

Pepperoni Classico 32
Italian tomato (Naples), Messinese Pepperoni, mozzarella fior di latte

Bella Venezia 32
Italian tomato (Naples), mild sopressa, double smoked ham, chilli, mushroom, red onion, mozzarella fior di latte

Carni Italiane Classico (Classic Meat Lovers) 32
Italian tomato (Naples), capocolo, mild sopressa, artichoke, olives, anchovies, arugula, mozzarella fior di latte

Florence (v) 32
Italian tomato (Naples), spinach, sauteed mushroom, mozzarella fior di latte, pumpkin, roast capsicum, garlic aioli

Prosciutto Rucola e Parmigiano 32
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 32
Italian tomato (Naples), marinated lamb, sundried tomato, roast pumpkin, confit garlic, fresh oregano, mozzarella fior di latte

bambini

(Children 10 years & under)

Spaghetti Bolognese 17
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 10

Gelato (Maleny, QLD) 9
Chocolate (gf) one scoop



secondi

(Main Course)

Pesce del Giorno MP
Fresh Market Fish of the Day
(Please ask your waiter for our daily catch)

Bistecca di Manza (gf) 55
Sous Vide Grain Fed Eye Fillet (240g), roast polenta, pearl onion, beetroot puree

Anatra (gf) 47
Confit Duck Leg, carrot puree, red wine & marsala braised cabbage, roasted apple & prosciutto jus gras

Beef Cheek (gf) 45
16 hour Braised Beef Cheek, truffle & chives infused potato, pepperonata, braise sauce

dolci & formaggi

(Sweets & Cheese)

VS Cognac Crème Brulee (gf) 18
VS Cognac infused Creme Brulee

Panna Cotta (gf) 18
Vanilla & Lime buttermilk panna cotta, mango puree, roasted macadamia nut, fresh raspberries, glass biscuit

Tiramisu 18
Espresso soaked sponge fingers, amaretti biscuits, mascapone, Seppeltsfield Grand Tokay

Crostata al Limone (home made lemon tart) 19
Toasted Italian meringue, candied lemon, sweet pastry crumb

Chocolate Nemesis (gf) 19
70% cocoa flourless Chocolate Indulgent Torte, caramelised white chocolate, vanilla bean mascarpone, puffed wild rice

Gelato (Maleny, QLD) 15
Chocolate (gf) two scoops

Sorbet (Maleny, QLD) 15
Lychee (v) (gf) two scoops

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

