

F I R S T P L A T E

Medley of Citrus Marinated Warm Olives
served with house bread (*v, veg, gfo, df*) | **8**

House-Made Focaccia
paired with smoky eggplant hummus, za'atar,
and preserved lemon oil (*v, veg, gfo, df*) | **12**

Wild Mushroom Arancini
shaved aged parmesan and a cherry tomato chutney (*veg*) | **20**

Skull Island Prawn Roll
dressed with a delicate prawn mayonnaise and fresh watercress,
served in a brioche bun | **22**

Pistachio-Crusted Fior di Latte
with Aged San Daniele Prosciutto
delicately paired with wild rocket, an aged balsamic and apple reduction,
served alongside house-baked bread and extra virgin olive oil (*gfo*) | **24**

Four Freshly Shucked Oysters
served with chardonnay vinegar, finger lime pearls,
and a wedge of lemon (*gf, df*) | **24**

S E C O N D P L A T E

P A S T A

Strozzapreti All'Aglione
roasted sweet garlic sauce, adorned with creamy stracciatella and fresh basil
(*veg, vo, gfo, df*) | **32**

Pappardelle with Braised Lamb Shoulder Ragù
accompanied with a rich tomato sugo, topped with pecorino cheese (*gfo, dfo*) | **34**

Spaghetti alla Marinara
a delicate tomato garlic bisque enriched with local clams, market fish, tender squid, and
prawns, finished with a hint of bluefin tuna, and parsley (*gfo, dfo*) | **36**

Malfaldine with Moreton Bay Bug
with herb crumb, bottarga, zucchini ribbons, and fragrant basil (*gfo, dfo*) | **38**

S E C O N D P L A T E

G R I L L

Grilled Barramundi

served with warm tartare sauce, golden potato and horseradish rosti (*gf, dfo*) | **38**

Confit Duck Leg

accompanied by velvety parsnip purée and a spinach, asiago,
and mushroom spanakopita (*gfo, dfo*) | **38**

280g Wagyu 3+ Grain Fed Scotch Fillet

with mushroom sauce charred broccolini (*gf, dfo*) | **50**

S I D E S

Rocket and shaved parmesan salad tossed in a zesty vinaigrette (*vo, veg, gf, dfo*) | **9**

Crispy rosemary fries, served with creamy aioli (*veg, df*) | **9**

Green beans with cacio e pepe (*vo, veg, gf, dfo*) | **9**

F I N A L E

Classic Tiramisu

A traditional tiramisu, crafted with layers of espresso-soaked savoiardi
and mascarpone cream (*veg*) | **16**

White Chocolate & Rhubarb Cheesecake

topped with rhubarb jam, poached rhubarb batons, Buderim ginger-infused
honey, brown butter crumble, and rhubarb sorbet (*gfo*) | **16**

A Toast to Queensland

Bright Queensland pineapple with tangy lemon sorbet,
finished with fresh berries (*vo, veg, df, gf*) | **16**

Affogato Indulgence

Creamy vanilla ice cream served with a shot of espresso, house-made
biscotti, and a splash of Frangelico (*veg, gfo*) | **22**

Artisan Cheese Selection

A curated selection of Australian and European cheeses, accompanied by
crispbread and house-made chutney (*veg, gfo*) | **24**