
SMALLER PLATES

Aged Chorizo 16.00

Chargrilled Spanish pork sausage (gf, df)

Caprese Salad 18.00

Mozzarella fior di latte, primavera tomato, fresh basil,
e.v.o.o. (v, gf)

Salt & Pepper Calamari 21.00

Crispy calamari, Asian herb salad, rocket leaves, fresh lime, aioli
(df, gf, o/g free on req)

Antipasti 24.00

Jamon Serrano, marinated Sicilian olives, grissini, fresh mozzarella
(v on req, gf on req)

Ocean Trout Gravlax 24.00

Beetroot marinated and cured ocean trout, pickled fennel,
mandarin, crispy capers (o/g, df, gf)

MAINS

Gnocchi Primavera 34.00

Housemade potato gnocchi, cherry tomato ragu, roasted eggplant foam,
salted ricotta, fresh basil (v, df on req, vegan on req)

Cavatelli allo Scoglio 38.00

Tiger prawns and local mussels with zucchini, garlic oil and tomato lobster
bisque (df)

Spring Chicken 32.00

Thyme and garlic roasted chicken breast on rosemary kipfler potatoes,
snow pea tendrils, pickled radish and chimichurri (gf, df)

Pithivier 33.00

French style pie with spring vegetables, Italian herbs and scamorza
cheese, sweet potato puree, rainbow carrots and roasted
baby leek (v)

Crispy Skin Barramundi 38.00

Wild barramundi fillet, brown butter sauce, silver beet, caramelised
onion and beetroot 'crisps' (gf)

SIDES

Leaf Salad 6.00

Mixed leaf salad, apple cider vinaigrette (vegan, gf)

Shoestring Fries 9.00

Shoestring fries with classic garlic aioli (vegan on req, df, o/g on req)

Spiced Cauliflower 12.00

Moroccan roasted cauliflower, spiced lemon zest, hazelnuts (gf, vegan)

SWEET

Cannoli alla Ricotta (4 pieces) 14.00

Orange zest and cinnamon ricotta filled cannoli, pistachio crumble

Tiramisu 14.00

Mascarpone cream set savoiardi sponge, Kahlua liqueur, espresso coffee,
cocoa dust