



## TERRACE MENU

### SPUNTINI

- PANE** | house baked rosemary focaccia & extra virgin olive oil 5
- RICOTTA** | whipped with mascarpone, truffle honey, grissini 12
- FIG** | balsamic pickled baby figs, prosciutto, gorgonzola 15
- CROSTINI** | roasted tomato, Cantabrian anchovies 12
- POTATOES** | crispy rosemary & garlic 15
- SALAMI** | pickled hot peppers 15
- ARANCINI** | prawn, corn & basil 12
- OLIVES** | house marinated 8

### ASSAGGINI

- ANTIPASTO BOARD** | artisan cured meat, cheeses, olives, arancini, bread 40
- CHEESE** | Italian & Australian cheese selection, dried fruits & nuts, crackers 30
- FARRO SALAD** | spring vegetables, bagna cauda, quail egg, Cantabrian anchovies 22
- POTATO GNOCCHI** | truffle mascarpone, crispy Jerusalem artichokes 28/42
- RISOTTO BIANCO** | asparagus, smoked snapper, capers & lemon 28/42

### PIZZA

- TARTUFI** | black truffle fontina cheese, wagyu steak tartare, endive salad 28
- PRIMAVERA** | baked zucchini flowers, ricotta, lemon zest, salsa verde 25
- AMALFI** | mozzarella, roasted tomato, green olives, lemon zest, basil 25
- SALSICCIA** | pork sausage, nduja salami, tomato, artichoke, onion 25

### DOLCEZZA

- CANNOLI** | whipped mascarpone & ricotta, candied orange & chocolate 6ea
- DOLCE & BANANA** | banana bread, whipped ricotta & honey 8
- BISCOTTI** | pistachio & candied lemon 4ea

**11.30am - 4:30pm | 7 days**

please note credit card surcharges will apply