

TODAY'S SPECIALS

Steak and Frites

Wagyu rump steak and fries with your choice of sauce

\$30

- *Red Wine Jus*
- *Mushroom Gravy*
- *Diane Sauce*
- *Cafe de Paris (herbed steak butter)*

LUNCH

monday - friday 11:00 - 2:00pm

STARTERS

House Mix Olives	\$7
Italian Panini Bread	\$7
Calamari Fritti with paprika mayo	\$15
Fresh Puglian burrata drizzled with extra virgin olive oil	\$15
Soup of the Day served with toasted Italian bread	\$16

MAINS

Roasted Cabbage Steak <i>Roasted cabbage with crispy chickpeas and vegan yogurt dressing</i>	\$24
Eggplant Parmigiana <i>Crispy panko-crumbed eggplant layered with rich tomato sauce and topped with creamy burrata cheese</i>	\$28
Goldband Snapper <i>Cured Goldband Snapper with corn emulsion and sautéed greens in beurre noisette</i>	\$38
Duck Breast <i>10-hour reverse-seared duck with celeriac puree, spiced carrots, and orange duck jus</i>	\$35
Beef Osso Buco <i>slow-cooked beef osso buco with creamy mash and red wine jus</i>	\$35
Wagyu Tri Tip <i>MB7-8 Wagyu tri tip served with roasted onion, artichoke purée, red wine jus finished with chimichurri</i>	\$39
Chicken Burger <i>Grilled chicken breast with chili jam, duo cheese, pickles, lettuce, and served with fries</i>	\$25

PASTA

Reginette with Duck Ragù <i>Slow-cooked duck leg in a rich tomato sauce with mirepoix</i>	\$29
Truffle & Mascarpone Ravioli <i>Served in a porcini sauce with truffle butter, pecorino, and parsley oil.</i>	\$32
Casarecce with Baby Squid <i>Whole baby squid with olive tapenade, chili, garlic, and pangrattato</i>	\$28

SIDES

Seasoned Fries <i>with aioli</i>	\$10
Roasted Broccolini <i>Roasted Broccolini with Romesco Sauce, Toasted Hazelnuts and preserved lemon</i>	\$14
Rocket Salad <i>shaved parmesan, pear, walnuts, balsamic glaze</i>	\$16
Winter Roasted Vegetables <i>Hummus, roasted eggplant, zucchini, pumpkin, rocket, crispy kale, and Persian feta</i>	\$16

BAR SNACK MENU

wednesday - friday only
after 3:30pm

NIBBLES

Fries with Aioli	\$10
Arancini Balls (3)	\$12
Mozzarella Sticks (4)	\$12
Sweet Potato Fries with Tomato Sauce	\$12

PIZZA

Meat Lover's Pizza	\$26
<i>Salami, ham, sausage, capsicum, and house-made BBQ sauce topped with pizza cheese and fior di latte</i>	
Chicken Pizza	\$26
<i>Chicken breast, corn puree, corn, cherry tomatoes, caramelized onion, and rocket with pizza cheese and fior di latte</i>	
Roast Vegetable Pizza	\$25
<i>House-roasted vegetables, mushrooms, and feta with fior di latte</i>	

\$59 SET MENU

*minimum 10 people
dietary options available on request*

STARTERS

to share:

Puglian Burrata with extra virgin olive oil

Italian Panini Bread



MAINS

choice of:

Wagyu Rump

Wagyu rump steak and fries with red wine jus

Reginette with Duck Ragù

Slow-cooked duck leg in a rich tomato sauce with mirepoix

Eggplant Parmigiana

Crispy panko-crumbed eggplant layered with rich tomato sauce and topped with creamy burrata cheese



SIDES

to share:

Seasoned Fries

with aioli

Rocket Salad

shaved parmesan, pear, walnuts, balsamic glaze



DESSERT

Chocolate Fondant

with creamy vanilla gelato and a berry coulis

GATHER
BISTRO

\$79 SET MENU

*minimum 10 people
dietary options available on request*

STARTERS

to share:

Puglian Burrata with extra virgin olive oil
Italian Panini Bread
Calamari Fritti



MAINS

choice of:

Beef Osso Buco

slow-cooked beef osso buco with creamy mash and red wine jus

Duck Breast

10-hour reverse-seared duck with celeriac puree, spiced carrots, and orange duck jus

Goldband Snapper

Cured Goldband Snapper with corn emulsion and sautéed greens in beurre noisette

Truffle & Mascarpone Ravioli

Served in a porcini sauce with truffle butter, pecorino, and parsley oil



SIDES

to share:

Seasoned Fries

with aioli

Rocket Salad

shaved parmesan, pear, walnuts, balsamic glaze

Roasted Broccoli

Roasted Broccoli with Romesco Sauce, Toasted Hazelnuts and preserved lemon



DESSERT

Chocolate Fondant

creamy vanilla gelato and a berry coulis