

# DINNER MENU

5:30pm - 9.00pm, Daily

## ANTIPASTI

### Garlic Focaccia Bread

Whipped ricotta, 11  
(D, V)

### Anti Pasto Platter (2 pax)

San Danielle prosciutto, sopresa salami, bresaola, focaccia, antipasto vegetables, 35  
(GFA, D)

### Avocado Bruschetta

Pomegranate, onions, tomatoes, aged balsamic, ricotta, 15  
(V, GFA)

### Seared Scallops

Creamy polenta, ratatouille, pangrattato, 24  
(S, D)

### Beef Polpette

Meatball, creamy polenta, truffled pecorino, 20  
(GF, D)

### Macaroni & Cheese Croquettes

Mushroom ragu, carrot puree, parmesan, 16  
(D, V)

### Mozzarella Stuffed Squid

Napoli sauce, capers gremolata, 22  
(S, D)

## INSALATE

### Caprese

Heirloom tomatoes, bocconcini, basil, 20  
(GF, D)

### Freo Pickled Octopus

Marinated octopus, olive, arugula, caper gremolata dressing, 23  
(GFA, S)

### Chicken Caesar Salad

Baby cos, sous vide chicken, croutons, poached egg, parmesan dressing, candied bacon, anchovies, 22  
(GFA, D, E, S)

## PRIMI PIATTI

### Cioppino Seafood Stew

Shark Bay scallops, prawn cutlets, fish, mussels, squid, tomato sauce, focaccia, 37  
(S, D)

### Fish & Chips

Fish fillets (grilled or battered), gourmet salad, chips, tartare sauce, 31  
(GFA, S)

### Truffles Infused Mt Baker Chicken

#### Braciolo

Parmesan mashed potatoes, kale and cannelloni beans fricassee, carrot puree, marsala sauce, 36  
(GF, D)

### Porcini Crusted Grilled Salmon Steak

Herbed potatoes, grilled vegetables, tomato broth, 44  
(GF, S, D)



## CHEF FAVOURITES

### Melanzane

Marinated eggplant, butter beans, mushrooms, olives, broccolini, Napolitana sauce, 29  
(VE, GF)

### Black Angus Scotch Fillet 300g (Harvey region)

Parmesan mash potatoes, heritage carrots, pesto, broccolini, mushroom ragu, beef jus, 49  
(GFA, D)

### Chicken Parmigiana

Smoked chorizo, tomato basil sauce, mozzarella, salad, crispy fries, 35  
(D, E)

## LA PASTA

### House Made Fresh Linguine Marinara

Exmouth prawn cutlets, mussels, squid, tomato basil sauce, capers, parmesan, 35  
(S, D)

### House Made Fresh Spaghetti Aglio Olio

Smoked chorizo, Exmouth prawn cutlets, prosecco, garlic, onions, chilies, parmesan, 33  
(S, N)

### Dardanup Veal & Mushroom Agnolotti

Roasted vegetable caponata, baby spinach, Grana Padano, 32  
(D)

### Hand Made Ricotta Gnocchi

Tomato confit, caramelized pear, baby spinach, garlic, onions, mushrooms, pangrattato, 31  
(D, V)

## PIZZA

### Meat Lovers

Pepperoni, ham, prosciutto, Fior Di Latte, 30  
(D)

### Margherita

Cherry tomatoes, Napolitana sauce, mozzarella, basil, sea salt, 28  
(D)

### Calabrese Pizza

Italian sausage, onions, roasted capsicum, tomatoes, chillies, Fior Di Latte, 29  
(D)

## CONTORNI

### Crunchy Fries

Truffle oil, parmesan cheese, 13  
(D, E)

### Rocket Salad

Pears, candied walnuts, balsamic dressing, 10  
(V, N)

### Caulini & Broccolini

Arrabiata, olives and pecorino, 11  
(V, GF)

### Green Beans & Baby Carrot

With garlic butter, 10  
(V, GF)

## DOLCI

### Tiramisu

Gelato, shaved chocolate, 18  
(N, D)

### Limoncello Cheese Cake

Fruit sorbet, cappuccino crunch, 17  
(D, E)

### Artisan Cheese Plate

Double cream brie, mature cheddar, provolone, quince, fruits, crackers, 25  
(V, D, GF)

### Trio Gelato Ice Cream

Chocolate flakes, 15  
(D, E)

### Molten Chocolate Fondant

Vanilla gelato, shaved chocolate, 17  
(D, N, E)

A merchant service fee of 1.9% applies to MasterCard, Visa, American Express, and 3% applied to JCB. Public Holiday Surcharge of 15% Applies

V- vegetarian | VE- vegan | P- contains peanuts | D- contains dairy  
N- contains nuts | E- contains eggs | S- contains seafood  
GF- gluten-free | GFA- gluten-free option available