



Food Menu

Ostriche

OYSTERS

Natural oyster	5 each
Lemon & Verjuice	5 each
Kilpatrick	5 each

Piccoli Piatti

SMALL PLATES

MOZZARELLA DI BUFALA Vanella Buffalo Mozzarella, garlic crumb, aged balsamic, sea salt, olive oil	19
WAGYU BRESAOLA (40g) fresh figs, muscatel, EVOO	16
PROSCIUTTO DI SAN DANIELLE San Daniele Prosciutto crumbled Parmigiano Reggiano, EVOO	15
SALAME CALABRESE Calabrese Salami grated pecorino, crispy parsley, EVOO	14
PESCE CRUDO kingfish limoncello vinaigrette, shaved radish, crispy capers	22
OLIVE MARINATE warmed marinated olives, Ligurian, Sicilian, Kalamata, EVOO	9
PANE brasserie breads Ciabatta, EVOO	9

Antipasta

STARTERS

CALAMARO LOLIGO semolina coated Loligo Squid dill aioli, lemon cheek	19
ARANCINI FATTI IN CASA house made arancini, mushroom, truffle aioli	15
CUCINA VIVO BRUSCHETTA San Daniele prosciutto, ciabatta, heirloom tomato, basil, buffalo mozzarella, aged balsamic	19

Pizza forno a legna

WOODFIRED OVEN PIZZA

FOCACCIA ROMANA Crispy thin pizza base topped with rosemary, extra virgin garlic olive oil, sea salt	10
CAPRICCIOSA Gilly's ham, tomato, fior de latte, olives, mushrooms	24
PROSCIUTTO Buffalo mozzarella, cherry tomato, basil, San Danielle prosciutto, rocket, tomato	28
MARGHERITA Tomato, basil, fior de latte, extra virgin olive oil	21
DIAVOLA Tomato, fior de latte, hot salami, oregano	28
GAMBERETTO Mooloolaba prawns, fior de latte, zucchini pesto, heirloom tomato	31
CARNE MISTA, Hot Salami, pork sausage, ham, Tomato base, fior de latte	31
OTORLANA Tomato base, fior de latte, eggplant, zucchini, mushrooms, olives	24
BOSCAIOLA Garlic base, fior de latte, pork sausage, mushroom, chilli flake	28

Pasta fatta in casa

HOUSEMADE PASTA

MALTAGLIATI Australian Bay Bug, bisque, Avruqa, heirloom tomato	42
SPAGHETTI CARBONARA Artisanal hand selected Italian spaghetti, guanciale, thyme, egg yolk	27
CASARECCE BOLOGNAISE 30 hour ragu, pecorino sauce	28
GNOCCHI Byron Bay gourmet mushrooms, truffle pecorino	32
PAPPARDELLE D'ANATRA Bendele confit duck leg, squash, pine nuts, duck sauce	34

Piatti forti

MAIN COURSE

SCALOPPINE DI VITELLO Northern Rivers veal, creamy marsala, forest mushrooms, broccolini, kipfler potatoes	40
PESCE DEL GIORNO Fish of the day	MP
AGNELLO Milly Hill lamb rack, pea purée, tarragon mayonnaise, confit potato, seeded mustard jus	49

Alla griglia

FROM THE CHARCOAL GRILL

TAGLIATA 500g 72 day dry age sirloin on the bone, rocket, aged balsamic, aged parmesan	60
MANZO 300g Stanbroke scotch fillet, salsa verde, kipfler potato	40

Contorni

SIDES

PATATINE FRITTE Fries, herb aioli	9
INSALATA DI RUCOLA Rocket, parmigiano, pear, balsamic reduction	9
BROCCOLINI lemon oil, mascarpone	9

SPECIALS

Limited availability

POLLO AL TARTUFO Chicken breast, black truffle, braised leeks, salsa dragoncello, roast chicken sauce.	50
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Beverage Menu

SPARKLING	Gls	Btl
NV La Gioiosa Prosecco Veneto, Italy	9.3	44
NV Domaine Chandon Brut Yarra Valley, Victoria	12	55
NV Moet & Chandon Brut Epernay, France	26	130
NV Astoria 'Fashion Victim' Moscato Veneto Italy	11.5	55
WHITE	Gls	Btl
Ad Hoc 'Wallflower' Riesling Great Southern, Western Australia	9.5	48
Catalina Sounds Sauvignon Blanc Marlborough, New Zealand	10.8	51
Monte Tondo 'Mito' Soave Veneto, Italy	9	40
Tieffenbrunner, Pinot Grigio Alto Adige, Italy	13	60
Oakridge 'Over The Shoulder' Chardonnay Yarra Valley, Victoria	13	55
Corte Giara Pinot Grigio Veneto, Italy	9.3	45
ROSE	Gls	Btl
Domaine Triennes Rose Provence, France	13	50
RED	Gls	Btl
TGallant Cape Schank Pinot Noir Yarra Valley, Victoria	10.8	52
Grant Burge 'Holy Trinity' GSM Barossa, SA	14.8	73
Graffetta Nero D'Avolda Sicily, Italy	13	60
Poliziano Chianti Tuscany, Italy	13	60
Terrazas de los Andes 'Reserva' Malbec Mendoza, Argentina	12	55
Torbreck 'Woodcutter's' Shiraz Barossa Valley, South Australia	14	65

COCKTAILS

APEROL SPRITZ	17
Aperol, Prosecco, Soda	
ITALIAN MARGARITA	21
Lemencello, Herradura Plata Tequila, Agave Syrup, Lemon Juice	
CHERRY SPRITZ	21
Tanqueray London Dry Gin, Campari, Prosecco, Cherries	
ROSA SOUTHSIDE	21
Tanrueray, Campari, Sugar, Lime, Mint	

CLASSIC COCKTAILS AVAILABLE ON REQUEST,
IF WE HAVE IT AND YOU WANT IT, WE WILL SHAKE IT AND MAKE IT

BEER

TAP

Birra Moretti	10.9
James Squires '150 Lashes' Pale Ale	10.5

BOTTLED

Peroni 'Nastro Azzuro'	11.5
Balter XPA	10.5
Corona	11
Peroni 'Leggera'	8
James Boags Premium Light	6.5
Heineken Zero 'Non-alcoholic Lager'	7

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will come up on your phone

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