

## ANTIPASTI E INSALATE

### *antipasti & salads*

<b>Antipasto del Salumiere</b> A selection of chef's choice salami, 24 month aged prosciutto, provola, house made lavosh	27
<b>Calamari Fritti</b> Lightly fried, served with dill aioli, frisée salad	19
<b>Hiramasa Kingfish Crudo</b> Preserved white grape, black truffle dressing, crispy potato	22
<b>Caprese Salad</b> Heirloom cherry tomatoes, buffalo mozzarella, freshly pickled basil	19
<b>Trota Marinata</b> Fennel cured ocean trout, local avocado, orange, poached rhubarb, shaved fennel	21
<b>Vitello Tonnato</b> Slow roasted veal loin, tuna and caper mayonnaise, caper berries, grissini sticks	22
<b>Insalata Alle Noci</b> Mixed greens, witlof, Persian feta, roasted hazelnuts, hazelnut dressing	19

## PIZZA FORNO A LEGNA

### *woodfired oven pizza*

<b>Focaccia Romana</b> Crispy thin pizza base topped with rosemary, extra virgin garlic olive oil , sea salt	13
<b>Focaccia Pesto</b> , Crispy thin pizza base topped with homemade pesto and parmigiano shards	15
<b>Focaccia Caprese</b> , Crispy thin pizza base topped with buffalo mozzarella, basil and cherry tomato	21
<b>Napoli</b> , Tomato, oregano, anchovies, extra virgin olive oil	19
<b>Margherita</b> Tomato, basil and mozzarella, extra virgin olive oil	20
<b>Margherita Regina</b> , Tomato, buffalo mozzarella, basil and extra virgin olive oil	25
<b>Capricciosa</b> , Tomato, mozzarella, mushroom, artichoke, leg ham, boiled eggs and olives	23
<b>Prosciutto</b> , Buffalo mozzarella, cherry tomato, basil, prosciutto San Daniele, rocket, parmigiano shards	28
<b>Ortolana</b> , Sundried tomato base, roasted eggplant, zucchini and capsicum with mushroom, olives and parmigiano shards	23
<b>Carrettiera</b> , Scamorza cheese, parmesan, fennel sausage, friarielli, and chili	24
<b>Ciccia</b> Tomato, mozzarella, pork mince, pancetta, hot salami, leg ham and capsicum	27
<b>Marinara</b> Tomato, mozzarella, garlic, prawns, mussels and calamari with chili	28
<b>Calzone Napoletano</b> Ricotta, provolone cheese, salami, leg ham topped with tomato sauce and cheese	25

*Gluten free pizza base*                      **3 (calzone not available)**

*Wholemeal flour pizza base*              **3**

Member discounts apply. Menu subject to availability and change. Please be aware that our products either contain or are produced in kitchens which contain and/or use allergens. For allergen free options, please speak with your waitperson. 15% surcharge applies on public holidays. A 1% service fee will apply to all credit card transactions.

## PRIMI

### *pasta*

<b>Spaghetti con Vongole</b> sautéed clams, local prawns, fish broth, chilli, garlic, parsley crumb, preserved lemon	36
<b>Risotto Verde</b> Hand-picked green peas, pea pods, mascarpone, pancetta crisps	25
<b>Maltagliati</b> Bug tail, heirloom tomatoes, asparagus, lobster bisque, black caviar	36
<b>Gnocchi ai Funghi</b> Swiss brown mushroom, oyster mushroom, porcini mushrooms, truffle oil	26
<b>Fettuccine Carbonara</b> Pancetta, egg, cracked black pepper, pecorino cheese	26
<b>Spaghetti Bolognese</b> Traditional meat ragù	25

## PIATTI FORTI

### *main courses*

<b>Saltimbocca di Vitello</b> Veal escalopes, prosciutto, sage, kipfler potato, white wine sauce	37
<b>Agnello Affumicato</b> Chargrilled lamb rack, confit of lamb, eggplant caponata, globe artichoke, jus	42
<b>Pesce del Giorno</b> Fish of the Day	MP
<b>Lombata Di Maiale</b> Slightly cured High Country pork cutlet, green tomato relish, garlic crushed kipfler potato, pork scratchings	35

## ALLA GRIGILA

### *from the charcoal grill*

<b>Petto di Pollo</b> Free Range Chicken breast, fregola, golden Capsicum, charred baby corn, salsa verde	36
<b>Filetto di Manzo</b> (200g) Cape Grim Eye fillet, farro, roma tomato ragu, roasted baby beets, confit eschallot	44
<b>Bistecca</b> Jack's Creek Striploin MS6+, caramelised onion & sherry relish, charred king brown mushrooms, mushroom crisp, sprout leaves	68
<b>Pesce Spada</b> Chargrilled swordfish, baby octopus, orange poached fennel, asparagus, petit herb salad	36

## CONTORNI

### *sides*

<b>Broccolini</b> Lemon oil, confit garlic	9
<b>Patate</b> Roasted potato, tarragon butter	9
<b>Buttered Green Beans</b> Toasted hazelnut	9
<b>Pane</b> Seasonal bread	9
<b>Patatine Fritte</b> Skin on fries, dill aioli	9

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## BIMBI

### *little people*

<b>Pizza Hawaii</b> Ham and pineapple	10
<b>Pizza Margherita</b> Pomodoro sauce, mozzarella	10
<b>Cotoletta</b> Crumbed veal with chips and salad	12
<b>Pesce e Patatine Fritti</b> Battered fish, chips and salad	12
<b>Spaghetti Bolognese</b> Traditional meat ragout	12



## DOLCI

### *sweets*

<b>Cioccolato Rosso Ferrari</b>	15
Pistachio crostata, stracciatella ice cream, Ferrari red chocolate sphere, grappa infused chocolate sauce	
<b>Cannoli</b>	15
Vivo's house made cannoli with a sweet ricotta filling, chocolate dipping sauce	
<b>Crostata al Limone</b>	15
Caramelised lemon tart, olive oil gelati, limoncello gel, fresh figs	
<b>Tiramisu</b>	15
Tia Maria cream, espresso soaked sponge, coco sorbet, biscotti, praline chocolate shards	
<b>Semifreddo Ripieno alla Fragola</b>	15
Roast strawberry semifreddo with a strawberry sorbet centre, almond dacquoise, aged balsamic, fresh berries and meringue	
<b>Sapori d'Italia</b>	17
An assorted variety of three small dessert and two gelati	
<b>Gelati</b>	12
Choose three flavours from our variety of gelati	
<b>Pizza Nutella e Mascarpone</b>	
Nutella pizza with soft mascarpone, caramelised bananas and strawberries	
<b>Affogato</b>	
Espresso shot, gelati & your choice of liqueur – <i>Frangelico, Kahlua, Baileys, Tia Maria, Limoncello</i>	
<b>Tea</b>	4.0
English Breakfast, Earl Grey, Green, Camomile, Peppermint, Lemon & Ginger	
<b>Coffee</b>	5.0
Flat White, Cappuccino, Latte, Long Black, Espresso, Macchiato, Piccolo, Mocha	
Espresso, Hot Chocolate, Chai latte	4.0
Soy, Extra Shot, Syrup (Vanilla, Hazelnut, Caramel)	0.8



## DOPA CENA

*after dinner*

### ITALIAN LIQUEURS

Limoncello	9.0
Averno	9.0
Tia Maria	9.0
Galliano Vanilla	9.0
Disaronno Amaretto	9.0

### GRAPPA

Fantinel Lis Radris	9
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### COGNAC & BRANDY

Hennessy V5	11.0
Courvoisier VSOP	14.0
Remy Martin XO	33.0
Remy Martin Louis XIII	340.0

### LIQUEURS

Kahlua	9.0
Baileys	9.0
Frangelico	9.0
Malibu	9.0
Cointreau	9.0
Grand Marnier	9.0
Midori	9.0