

## small plates

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<b>Mount Zero olives</b> , smoked extra virgin olive oil, grissini (df, gfo, ve, v)	16
<b>Wood fired bread</b> , goats curd, Calabrian chilli, chickpeas (veo, v)	18
<b>House made arancini</b> , truffle mayo, manchego (gf, v)	4pc 18
<b>Freshly shucked oysters – choice of</b>	
<b>Natural</b> with pomelo and yuzu mignonette (df, gf)	5 ea
<b>Wood fired</b> with lardo, coffee barbecue and chilli oil (gf)	6 ea
<b>Calamari fritti</b> , lemon myrtle mayo (df, gf)	18
<b>Bug slider</b> , gem lettuce, thousand island dressing, tobiko	16 ea
<b>Wood fired Mooloolaba prawns</b> , harissa butter, radish, lime (gf)	32
<b>Duck liver pâté</b> , pickled veg, crusty sourdough (gfo)	24
<b>Cured meats</b> , guindillas, olives, grissini (df, gfo)	28
<b>Burrata</b> , charred zucchini, asparagus, mint, salsa verde (gf, v)	26

If you have any special dietary requirements, please ask for options available. One bill per table.

(df) Dairy Free, (dfo) Dairy Free Option, (gf) Gluten Free, (gfo) Gluten Free Option, (ve) Vegan, (veo) Vegan Option, (v) Vegetarian, (vo) Vegetarian Option

## large plates

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Scallop and bug ravioli, crustacean sauce, lemon, bottarga	36
Urban Valley Mushroom risotto, grana padano, truffle oil (gf, veo ,v)	36
Tuscan pork ragu, pappardelle, fried parsley, pecorino	34
Pan seared market fish, smoked tomato, candied olive, basil, lemon oil (dfo, gf)	42
S. Kidman Premium F1 Wagyu MBS 4-5 ribeye, skin on fries, watercress, horseradish (gf)	56
Angus Pure MBS 5+ flank steak, skin on fries, watercress, port wine jus (gf)	44
Confit duck maryland, shoestring fries, pan gravy, chives (gf)	42
Boujee burger, fries Wagyu beef, Gruyère cheese, mustard onions, dill pickles, truffle mayo, brioche bun	32

## sides

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Shoestring fries, truffle pecorino, aioli (dfo, gf, veo, v)	12
Gem lettuce, buttermilk dressing, shallots, Parmesan (v)	12
Steamed greens, herb butter, toasted almonds (veo, v)	12
Beef fat potatoes, smoked salt, chives, horseradish mayo (df, gf)	12

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## wood fired oven pizza

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*Our style of hand-stretched pizza is inspired by traditional pizza of Rome and Northern Italy*

<b>Funghi</b> – mozzarella, Urban Valley mushrooms, gorgonzola, truffle oil (v) <b>Add prosciutto</b>	24 5
<b>Marinara</b> – pomodoro, oregano, white anchovies, basil, extra virgin olive oil	22
<b>Margherita</b> – tomato, mozzarella, basil, extra virgin olive oil (v)	22
<b>Salami Picante</b> – tomato, mozzarella, spicy salami, kalamata olives, red onion	24
<b>Mare e Monti</b> – tomato, mozzarella, prawns, pancetta, spicy XO sauce, basil	28
<b>Prosciutto</b> – tomato, mozzarella, prosciutto, cherry tomato, rocket, cracked pepper <b>Add burrata</b>	26 6
<b>Gluten free base available</b>	4

*\*Please note this is not suitable for coeliacs*

## to finish

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<b>Poached strawberries</b> , mascarpone cheese, burnt meringue, sorbet, lemon balm, sorghum (gf, v)	18
<b>Vanilla bean crème brûlée</b> , chocolate wafer (gfo, v)	16
<b>Dark chocolate fondant</b> , blackberries, hazelnut, ice cream (v)	18
<b>Cheese plate</b> – mix of 3 local and international cheeses with dried fruits, chutney, lavosh	22

\*Please be aware that our gluten free pizza bases are made in an environment that also uses wheat and flour. If you have any special dietary requirements, please ask for options available. One bill per table.

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