
PLATES

Summer Time Arancini – Mountain Pepper Aioli	5 ea
Bruschetta – Agro Dolce Peppers – Whipped Fetta	8 ea
Byron Bay Mozzarella - Prosciutto - Peach - Seasonal Leaves - Aged Balsamic	19
Housemade Focaccia - Caramelised Garlic - Thyme - Herb Salt	17
Burrata - Tomato Carpaccio - Pickled Onion - Sourdough Crumb	22
Calamari Fritti – Squid Ink Mayonnaise - Lemon	22
Polpette – Housemade Meatballs – San Marzano Sugo	24
Market Fish - Tomato & Eggplant Ragout - Butter Beans	32
Spaghetti Vongole - Hand Collected SA Clams - Fresh Spaghetti - Chilli	29
Black Angus Striploin MB3+ - Shoestring Fries - Bearnaise	41

SIDES

Shoestring Fries – Mountain Pepper Aioli - Herb Salt	14
Bitter Leaves - House Dressing	14

KIDS

Handmade Spaghetti & Meatballs - Parmesan	14
Handmade Spaghetti Carbonara - Pecorino	14
Pizzetta – Tomato – Mozzarella	14
House Made Chicken Parmigiana - Shoestring Fries	14
House Made Gelato Scoop	2

All kids plates include a kids spritz.

SWEETS

Olive Oil Cake - Lemon Syrup - Burnt Vanilla Mascarpone	18
Hazelnut Gelato - Nutella Ricotta - Ferrero Rocher Rubble - Waffle Cone	19
Limoncello Cannoli - Freeze Dried Blueberry	8ea

AUTHENTIC STONE BAKED PIZZA

MARGHERITA 22

San Marzano Tomato, Fior Di Latte, Fresh Basil

PATATE 24

Potato, Roast Garlic, Fior Di Latte, Rosemary, Murray River Salt

PROSCIUTTO 27

Prosciutto Crudo, Heirloom Tomato, Rocket, Parmasen

SALSICCIA 26

Pork & Fennel Sausage, Radicchio, Tomato, Fior Di Latte

FRUTTI DI MARE 28

Southern Calamari, SA Clams, Sea Vegetables, Lemon

MORTADELLA 27

LP's Mortadella, QLD Green Olives, Roasted Garlic

37YO SOURDOUGH MOTHER

15% surcharge applies public holidays

Please advise your waiter of any allergens or dietary requirements