

NONNA'S FAVOURITES

ANCHOVY TOAST

anchovy butter / lemon

TUNA CRUDO (GF,DF,A)

nduja oil / capers / red grapes / shallot

HOUSE STRACCIATELLA & FOCACCIA (GF)

smoked honey / black olive

MACCHERONI ALLA NORMA

(V,VG,GFO,DF)

smoked eggplant / tomato sugo /
basil / ricotta salata

PORK CHOP COTOLETTA

green goddess / fried capers / parmesan

ROASTED POTATOES (V,VG,DF)

confit garlic / parsley / chilli flakes

SEASONAL LEAF SALAD (V,VG,DF)

stone fruit / currant / walnut / fennel

V=VEGETARIAN | VG=VEGAN | GF=GLUTEN FREE | DF=DAIRY FREE
GFO=GLUTEN FREE OPTION | DFO=DAIRY FREE OPTION
I=IMPORTED | A=AUSTRALIAN | M=MIXED

WE CANNOT COMPLETELY GUARANTEE ALLERGY-FREE MEALS, DUE TO THE POTENTIAL OF TRACE ALLERGENS IN THE SUPPLIED INGREDIENTS AND ENVIRONMENT.
~ MENU IS SUBJECT TO CHANGE ~

10% SURCHARGE ON WEEKENDS | 15% ON PUBLIC HOLIDAYS



NONNA'S FEAST



ANCHOVY TOAST

anchovy butter / lemon

HOUSE STRACCIATELLA & FOCACCIA (GFO)

smoked honey / black olive

TUNA CRUDO (I)

nduja oil / capers / red grapes / shallot

NONNO'S MEATBALLS (DFO)

tomato / pecorino romano

CASSAREECE PORK RAGU (GFO,DFO)

pork ragu / pecorino romano

PORK CHOP COTOLETTA

green goddess / fried capers / parmesan

CHARRED BROCCOLINI (V,VG,GFO,DF)

romesco / hazelnut

ROASTED POTATOES (V,VG,DF)

confit garlic / parsley / chilli flakes

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