

NONNA'S ^{75PP} FAVOURITES



WOOD-FIRED FOCACCIA (V,VG0,DF0)
curried onion / oregano / cultured butter

CACIO E PEPE ARANCINI (V)
black garlic aioli / crisped onion

HOUSE STRACCIATELLA (GF)
smoked honey / black olive

TUNA CRUDO (GF,DF,A)
nduja oil / capers / red grapes / shallot

WOOD-GRILLED SPATCHCOCK (GF,DF)
corn custard / chicken jus / black garlic

ROASTED POTATOES (V,VG,DF)
confit garlic / parsley / chilli flakes

SEASONAL LEAF SALAD (V,VG,DF0)
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=MEXICO



NONNA'S FEAST

85PP

WOOD-FIRED FOCACCIA (V,VG0,DFO)
curried onion / oregano / cultured butter

TUNA CRUDO (I)
nduja oil / capers / red grapes / shallot

NONNO'S MEATBALLS (DFO)
tomato / pecorino romano

SPAGHETTI VONGOLE (A)
clams / garlic / lemon / bottarga / parsley

WOOD-GRILLED SPATCHCOCK (GF,DF)
corn custard / chicken jus / black garlic

BRAISED LAMB SHOULDER (GF,DF)
dried herbs / citrus

CHARRED BROCCOLINI (V,VG0,GF0,DF)
romesco / hazelnut

ROASTED POTATOES (V,VG,DF)
confit garlic / parsley / chilli flakes

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