

F I R S T P L A T E

Medley of Citrus Marinated Warm Olives
served with hand-rolled grissini (*v, veg, gfo, df*) | **8**

House-Made Focaccia
paired with smoky eggplant hummus, za'atar,
and preserved lemon oil (*v, veg, gfo, df*) | **12**

Wild Mushroom Arancini
served with aged parmesan and a cherry tomato chutney (*veg*) | **20**

Casa Motta Burrata
with Heirloom tomatoes and aged balsamic (*veg, gf*) | **22**

Skull Island Prawn Roll
dressed with a delicate prawn mayonnaise and fresh watercress,
served in a brioche bun | **22**

Four Freshly Shucked Oysters
served with chardonnay vinegar, finger lime pearls,
and a wedge of lemon (*gf, df*) | **24**

Wagyu Bresaola Carpaccio
paired with creamy celeriac and finished with truffle oil (*gfo, dfo*) | **26**

S E C O N D P L A T E

P A S T A

Pappardelle with Braised Lamb Shoulder Ragù
accompanied with a rich tomato sugo, topped with pecorino cheese (*gfo, dfo*) | **32**

Spaghetti with Clams and Pippies
tossed with basil rocket pesto, green chilli, tomato concasse,
and a bright lemon caper finish (*df*) | **32**

Rigatoni All'Aglione
roasted sweet garlic sauce, adorned with creamy stracciatella and fresh basil
(*veg, vo, gfo, dfo*) | **32**

Malfaldine with Moreton Bay Bug
with herb crumb, bottarga, zucchini ribbons, and fragrant basil (*gfo, dfo*) | **36**

S E C O N D P L A T E

G R I L L

Grilled Barramundi
served with warm tartare sauce, golden potato and horseradish rosti, and a
wedge of lemon (*gf, dfo*) | **38**

Confit Duck Leg
accompanied by velvety parsnip purée and a spinach, asiago,
and mushroom spanakopita (*gfo, dfo*) | **38**

240g Black Angus Scotch Fillet
with mustard-infused house butter, golden onion rings,
and a seasonal leaf salad (*gfo, dfo*) | **44**

S I D E S

Rocket and shaved parmesan salad tossed in a zesty vinaigrette (*vo, veg, gf, dfo*) | **9**

Crispy rosemary fries, served with creamy aioli (*veg, df*) | **9**

Green beans with cacio e pepe (*vo, veg, gf, dfo*) | **9**

F I N A L E

Classic Tiramisu
A traditional tiramisu, crafted with layers of espresso-soaked savoiardi
and mascarpone cream (*veg*) | **16**

A Toast to Queensland
Bright Queensland pineapple with tangy lemon sorbet,
finished with fresh berries (*vo, veg, df, gf*) | **16**

Chocolate Delice Classic
Silky chocolate delice paired with house-made hazelnut ice cream (*veg*) | **16**

Affogato Indulgence
Creamy vanilla ice cream served with a shot of espresso, house-made
biscotti, and a splash of Frangelico (*veg, gfo*) | **22**

Artisan Cheese Selection
A curated selection of Australian and European cheeses, accompanied by
crispbread and house-made chutney (*veg, gfo*) | **24**

Please note we do not accept tips – your enjoyment is our reward.