

ANTIPASTI

INSALATE + CONTORNI

PANE DI PIZZA - DF / VG Homemade focaccia with extra virgin olive oil and rosemary or Garlic. Add cheese \$3	10
FRITTO DI MISTO - DF Lightly fried soft shell crab, squid, scallops and tiger prawns with charred lime and Tartare.	18
BRUSHCETTA - DF / VG + GF AVAILABLE Slices of toasted sourdough bread, rubbed with fresh garlic, Italian romana tomato salsa, drizzled with aged balsamic vinaigrette.	12
ARANCINI - VG Truffled Arborio rice risotto balls infused with porcini and wild mushrooms stuffed with buffalo mozzarella, with romesco.	15
MARINATED OLIVES - DF / VG / GF Spicy marinated pitted Queen green and Kalamata olives warmed in pizza oven	10
THE BICICLETTA BOARD - GF AVAILABLE Chef's selection of three cured meats with pickled veggies, Bocconcini, house marinated olives, rosemary sea salt focaccia.	28
INSALATA GIARDINO - GF / DF / VG Mesclun, cherry tomatoes, cucumber, Spanish onion, radish, carrot, lemon mustard vinaigrette.	14
INSALATA CAPRESE - V / GF Buffalo mozzarella, Heirloom and Rosso Verace Tomato, basil, oregano, sea salt flakes, extra virgin olive oil.	14
INSALATA RUCOLA - V / GF Rocket, pear, candied walnuts, parmesan scales, balsamic vinaigrette.	14
PATATE CROCCANTE - GF / DF / VG Crispy Kipfler potatoes, olive oil, pesto.	10



PASTA

GNOCCHI DA GIARDINO – VG AVAILABLE	24
House made pumpkin and potato gnocchi with, garlic, broccoli florets, artichoke, cherry tomatoes, mushroom, pesto, Parmesan, smoked mozzarella, toasted almond flakes.	
SPAGHETTI A LA PESCATORE – GF AVAILABLE	30
Sugo, garlic, chilli, loligo squid, prawns, mussels with bottarga and gremolata.	
RAVIOLI ALLA ANATRA	30
House made ravioli with Roast Duck with Ginger & Star Anise with burnt butter and sage, Parmesan scales and balsamic pearls.	
PENNE ALLA BOLOGNESE – GF AVAILABLE	24
Nonna's traditional three meat bolognese sauce	
POLLO FIORENTINO CON LINGUINE – GF AVAILABLE	28
Beer poached chicken breast, wild mushrooms. Sun kissed tomatoes, spinach in a creamy pesto, pecorino scales and crispy jamon.	
RISOTTO CHEF SPECIAL - GF	26
Daily special	
RAGU' ALLA PAPPARDELLE CHEF SPECIAL	28
Daily special	

PIZZA

MARGHERITA – V + GF AVAILABLE	20
Tomato sauce, buffalo mozzarella, basil & dried oregano	
PROSCIUTTO E RUCOLA – GF AVAILABLE	24
Tomato sauce, mozzarella, prosciutto, rocket and shaved parmesan	
FRUTTI DI MARE – GF AVAILABLE	28
Tomato sauce, mozzarella, loligo squid, mussels, prawns, cherry tomatoes, Italian herbs, chilli, and lemon wedge	
CAPRICCIOSA – GF AVAILABLE	24
Tomato sauce, mozzarella, double smoked ham, artichokes, mushrooms, olives, basil, and parmesan scales	
VEGETARIANA – GF AVAILABLE	24
Tomato base, mozzarella, mushrooms, spinach, roasted pumpkin, artichoke, olives, rocket, grana Padano scales	
BICICLETTA – GF AVAILABLE	24
Tomato sauce, mozzarella, double smoked ham, Italian sausage, pepperoni, salami, mushrooms, olives and anchovies	



DOLCI

TIRAMISU Dolce della tradizione italiana with coffee infused savoiardi biscuits, mascarpone cheese, cacao & shaved chocolate scales	15
PANNACOTTA - GF Served with honey comb raspberry coulis, and a drizzle of red wine reduction	14
CANNOLI Homemade cannoli shells, whipped ricotta, mixed fruits, chopped chocolate, pistachio & raspberry sorbet	14
GELATO - GF OPTIONS <i>Bacio (choc-hazelnut), Chocolate, Vanilla, Pistachio, Mango, Raspberry Sorbet or Lemon</i> 1 scoop \$4 / 2 scoops \$7 / 3 scoops \$10	
AFFOGATO –gf options A scoop of Vanilla gelato, served with a shot of hot espresso Optional Liqueur : Frangelico or Kahlua	8
TEA & COFFEE Please ask our friendly staff for our extensive range of Dilma Teas, Coffees and Hot Chocolate available with alternative milk options	3.50
DIGESTIVES	GLS
Tyrrell's Special Aged Tawny Port NV	9
Baileys Irish Cream	8
Noble One	10
Noble black	12

