

Dolce

Sorbet lemon	12
Tiramisu ala Brulee amaretto, coffee & chocolate sable, mascarpone	18
Cassata mustardo fruits, mandarin, chocolate, ricotta	16
Affogato baileys, kahlua, espresso, vanilla gelato	22
Cafe Coretto espresso, cognac, sugar, hazelnut	24
Fromaggi del giorno 50g chef selected cheese, accompaniments	20

Please advise our waitstaff if you have food allergies. We pride ourselves on accommodating dietary requests wherever we can. We have strict policies on how we deal with allergens. Due to the nature of our restaurant, all preparation is done here and we cannot guarantee the absence of all products that you may be allergic to.

15% surcharge applies for public holidays, 10% discount applies for terrace dining exl public holidays.

Olivera

An extension of our home.

From Italy to Australia, we're born into kitchens and thrown into chaos.

We, and our family of staff, invite you to sit, savour and sip and to

Wine, Dine at Mine

Introduction

Caviar & Champagne Louis Roederer NV 750ml, 10g Oscietra caviar, mascarpone, chive, little toasts 250

Charcoal Mortadella Arostocini pistacio peanut butter, black garlic, fried polenta 39

Pane

Focaccia whipped local sheeps milk, extra virgin olive oil 13

Bruschetta

local prawn, tumeric, herbs 13

heirloom tomato, black garlic, oregano 10

salsiccia, pork & fennel sausage, lemon 13

For the Table

Ostrica

hand selected natural oysters 28/45

'kilpatric' pancetta, hot sauce, pork floss 39/72

Carpaccio angus shorthorn full grass fed beef, grana padano cream, tiny greens, extra virgin olive oil 29

Calamari ala trattoria, curry leaf, aioli, lemon 24/40

Octopus melons, limoncello dressing, tiny greens 35

Vitello Tonnato shaved roast veal, tuna mayonnaise, caperberry, pickled shallot, oils 36

Mangia

Risotto ruby creek mushroom, carnaroli rice, truffle, grana padano parmesan 36

Bistecca di Manzo little joe full grass fed 300g shorhorn sirloin, barolo jus 68

Cozze south australian black mussels in brodo, house pane, rosemary kifler 49

Pollo con Marsala whipped potato, free range chicken, greens, masala sauce 42

Pesci beer battered local snapper, citrus salad, fries, mayonnaise 39

Pasta

Gnocchi local prawn & scallop gnocchi, bisque, heirloom tomato, cress, king prawn 46

Linguine ala Marinara Australian scallops, clams, local fish quinnelle, sugo 53

Maiale crisp skinned gooralie pork belly, rigatoni, ndjua sugo 65

Fromaggi conchiglie 'sea shell', braised greens, gorgonzola dolce, pecorino 39

Accompagniments

Caprese Salad heirloom local tomatoes, mozzarella, basil, extra virgin olive oil 16

Greens local green vegetables, butter, roasted macadamia 14

Insalata di Casa dressed local salad leaves 12

Fries mayo 11

Bambino for the kids, spaghetti bolognese served with cucumber or potato fries 17