

Bread

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| <i>Pane di Casa</i> - House Baked Sour Dough, rosemary, extra virgin olive oil, black garlic | 9 |
| <i>Pane all' Aglio</i> - Cheese Garlic Bread, toasted ciabatta, sage butter, pecorino | 12 |
| <i>Polipetti</i> - Baby Octopus, semi dried tomato, sour dough, basil | 16 |

Entrée

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| <i>Arancini di Casa</i> - House Arancini (please ask for details) | 16 |
| <i>Risotto al petto di manzo</i> - Smoked Brisket Risotto fermented chilli cultured cream, saltbush, grana padano | 18 |
| <i>Calamari Sale e Pepe</i> - Salt and Pepper Squid, friggione, lemon | 15 |
| Regional Taste Plate to Share , selection of cheese, cold meats and preserves | 37 |

Main

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| <i>Zucca a legna</i> - Wood Fired Pumpkin, tomato hummus, goat's cheese, kale, smoked almonds, pepitas <i>Matched with Vineyard Selection Sauvignon Blanc - 11</i> | 22 |
| <i>Gnocchi di Zucca Arrostiti</i> - Gnocchi, roasted pumpkin, pine nuts, semi dried tomato, gremolata <i>Matched with Vineyard Selection Pinot Gris - 11</i> | 24 |
| <i>Spaghetti e polpette</i> - Spicy Spaghetti Meatballs, Napoli, sage, grana padano <i>Matched with Tempo Verita Montepulciano - 14</i> | 28 |
| <i>Risotto al Pollo</i> - Confit Chicken Maryland, green pea and thyme risotto <i>Matched with Signature Collection Chardonnay - 12</i> | 28 |
| <i>Linguine di Pesce e Capesante</i> - Seafood Linguini, sugo, chilli, reef fish, Hervey Bay scallop <i>Matched with Tempo Verita Fiano - 13</i> | 36 |
| <i>Penne di Ragù di Manzo</i> - Stockyard Beef Cheek Ragù, penne, pickled carrots, salsa verde pecorino <i>Matched with Tempo Verita Lagrein - 14</i> | 32 |
| <i>Pesce del Giorno/Pesce di Mercato</i> - Market Fish la vignarola (Tuscan style warm salad), Schulte's chorizo vinaigrette <i>Matched with Tempo Verita Vermentino - 13</i> | Market Price |
| <i>Bistecca del Giorno</i> - Steak of the Day, house slaw, truffle parmesan fries <i>Matched with Signature Collection Shiraz Viognier - 12</i> | Market Price |

Pizza

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| <i>Margherita - Margherita</i> , tomato, basil, sugo, fior di latte | 24 |
| <i>Fungi - Fungi</i> , truffle béchamel, pesto, pecorino | 26 |
| <i>Al Gamberi - Local Prawn</i> , semi dried tomato, salsa Verde, fermented chilli oil | 28 |
| <i>Pollo e pancetta - BBQ Chicken</i> , bacon, roasted peppers, red onion, sugo, smoky barbecue sauce | 28 |
| <i>Salame - Sirromet Salami</i> , roasted cherry tomatoes, sugo, basil, fior di latte | 28 |

Sides

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| Truffle Fries | 10 |
| Baby cos , salt baked onion, pecorino, pangrattato | 10 |
| Roasted Baby Potato , garlic, rosemary, smoked speck | 10 |
| Seasonal Leaf Salad , Chardonnay vinaigrette, pickled radish and onion | 10 |
| Sugar Loaf , chilli, mint, lemon | 10 |

Finale

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| Stanthorpe Apple & Pear Calzone , vanilla and cinnamon gelato | 15 |
| Tiramisu , espresso jelly, Kahlua, mascarpone | 15 |
| Lemon & Olive Oil Pudding , limechello gelato | 15 |
| Bombolone , hazelnut ganache | 15 |
| Selection of Cheese , quince, lavosh | 15 |