



*"Cooks make meals,
Chefs design new dishes,
But I serve emotions, freely."*

Fabio Durpetti

SALUMERIA

*Traditional Italian cured meats, produced by a local artisanal company, 100% natural.
Meticulously sliced the old-fashioned way—with a manual slicer.*

	80g	150g
"PRINCIPE" MORTADELLA WITH PISTACCHIO	14.0	24.0
"QUATTRO STELLE" CALABRIAN NDUJA	14.0	24.0
"QUATTRO STELLE" SALAME AL TARTUFO	16.0	26.0
PROSCIUTTO SAN DANIELE 24 MONTH CURED	19.0	34.0
"QUATTRO STELLE" 12 MONTH DRY-AGED MB 9+ WAGYU BRESAOLA	22.0	37.0

ANTIPASTI

OSTRICHE CON CAVIALE (GF) Sydney rock oysters, black caviar, Franciacorta & citrus pearls	8.0 EA
OLIVE ALL'ASCOLANA Crispy pork, beef & turkey stuffed Tenera Ascolana olives, lime mayonnaise	28.0
BURRATA E CAPONATA (V) "La Stella latticini" burrata cheese, Sicilian caponata, aromatic bread crumbs, almonds	30.0
FRITTURA MISTA DI MARE (GFO) Lightly fried calamari, WA banana prawns, zucchini, carrots, XII mayo	32.0
"QUATTRO STELLE" MB 9+ BRESAOLA DI WAGYU (GF) Rocket pesto, crumbled walnuts, parmigiano mousse & chips	32.0

PRIMI PIATTI

All pasta & gnocchi's are made in house using the finest local & traditional ingredients.

PASTA SHAKERATA (VEO) Shaken mezze maniche, tomato sugo, black olives, parmigiano	32.0
PLIN IN BRODO D'ANATRA Egg cappelletti stuffed with pork, beef and rabbit in a rich duck & herb consomme	36.0
RISOTTO ALLA ZUCCA (GF,V) Butternut pumpkin, Italian Taleggio cheese, Taggiasca olive dust, parmigiano chips	36.0
SPAGHETTI AL NERO (DF) Homemade squid ink spaghetti with king prawns, lobster bisque, yellow cherry tomatoes & chorizo powder	42.0
PAPPADELLE AL RAGU DI CERVO Blueberry pappardelle, slow cook venison ragù, Pecorino Toscano	40.0

DF - DAIRY FRIENDLY, GF - GLUTEN FRIENDLY, V - VEGETARIAN, VE - VEGAN, O - OPTION

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A 10% surcharge applies on Sundays, 15% on Public Holidays

SECONDI PIATTI

LA PARMIGIANA (VE)		38.0
Vegan eggplant parmigiana, San Marzano sugo, vegan mozzarella, vegan parmesan		
PORCHETTA DI ARICCIA (GF)		46.0
Roman crispy skin Berkshire pork, roast chats, celeriac remoulade		
GALLETTO ALLA DIAVOLA (GF)		48.0
6 month old Grade A spatchcock, new baby potatoes, broccolini, spicy mustard sauce		
FILETTO DI SALMONE ALL'ACQUA PAZZA (GFO)		49.0
Poached salmon fillet, kipfler potatoes, black olives, cherry tomato & herb fish broth, charred bread		
TAGLIATA DI MANZO AI PORCINI E TARTUFO (GF)		56.0
300g Black Angus sirloin beef 40 days dry-aged, porcini mushrooms, black truffle, wild rocket		

Italian cuisine is more than just food, it's a celebration of community, tradition & connection. For centuries, Italians have gathered around the table to share meals 'alla famiglia'. Today, this tradition inspires our menu. We invite you to explore the Italian way of dining, seasonal, simple & always best when shared.

CONTORINI - SIDES DA CONDIVIDERE - SHARED

GAMBERONI AL FORNO A LEGNA (GF)		14.0 EA
Wood-fired butterfly WA king prawns, chilli, salmoriglio		
ROTOLO DI SALSICCIA AL FORNO BY METERS (GF)	1/2M	38.0
Wood-fired Italian sausage cooked with rosemary, garlic, chilli & green olive	1M	72.0
	2M	136.0
	3M	180.0
SPALLA DI AGNELLO A BASSA TEMPERATURA (GF)	FOR 2	76.0
12 hours slow-cooked Cowara lamb shoulder, broccolini, confit truss tomato, creamy mash potato	FOR 4	136.0
FIorentina DA 1KG (GF)		198.0
1kg Tuscan-style Jack's Creek 120 days grass fed 40 days dry-aging T-bone steak, rocket & parmesan salad, fries, aioli		
PATATINE FRITTE (V,GF)		12.0
Fries, VII mayo		
INSALATA DI RUCOLA E GORGONZOLA		16.0
Wild rocket salad, gorgonzola, pears, walnuts, balsamic & EVO oil		
PURE' DI PATATE (V,GF)		16.0
Creamy truffled mash potato		
CAPONATA SICILIANA (VE,GF)		18.0
Sweet & sour eggplant, carrots, celery, onion, capsicum, green olives, sultana & pine nut		

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