

SHARES

MARINATED OLIVES 9

Sicilian blend, citrus, chilli, herbs ^{VG}

WARM MINI LOAF 11

Semi-dried tomato & parmesan loaf, olive oil, vincotto ^V
add Bookara goat feta & almond dukkah +7

MINI LOBSTER & SNAPPER ROLL 14

Cervantes rock lobster, West Coast snapper, warm buttered brioche, egg mayonnaise, cos, herbs (1)

BEEF BRISKET CROQUETTES 14

Chipotle mayonnaise, pickled jalapenos (3)

HEIRLOOM BEETROOT & NECTARINE SALAD 19

La Delizia buffalo mozzarella, citrus, pedro ximinez vinegar ^{GF}

CRISPY FRIED SQUID 24

Semolina flour, chilli salt, cherry tomato, squid ink mayonnaise ^{DF}

GRILLED FREMANTLE OCTOPUS SALAD 24

Summer melon, celery, citrus, green tabasco dressing ^{GF, DF}

GIN CURED SALMON 19

Seeded crackers, mustard crema, pickles, fennel, orange ^{GF}

SESAME PRAWNS 19

Pickled cucumber, radish, ginger-lime vinaigrette

MAINS

GRILLED SKULL ISLAND TIGER PRAWNS 39

Served on house-made tagliatelle tossed with shellfish bisque, nduja oil

BARRAMUNDI ACQUA PAZZA 41

Barramundi, clams & mussels cooked with tomato, peppers, shellfish 'crazy water' ^{DF, GFO}

SLOW-ROAST LAMB SHOULDER 36

Romesco, winter greens, olives, salsa verde ^{GF}

ANGUS PURE GRAIN FED SIRLOIN 46

250g, pepper butter, cos, ranch dressing, chips ^{GF}

BLACK ANGUS SCOTCH FILLET 49

300g, pepper butter, cos, ranch dressing, chips ^{GF}

CHICKEN SCHNITZEL 28

La Delizia smoked scamorza, Parma ham, cos, ranch dressing, chips

FISH AND CHIPS 28

Battered dory, green salad, lemon, tartare sauce

BEEF BURGER 26

Beef brisket beef patty, onion relish, mozzarella melt, tomato, cucumber pickles, chips ^{GFO}

VG | Butternut pumpkin patty, vegan cheese +2

ZUCCHINI SCHNITZEL 28

Eggplant caponata, parsley pesto, pistachio, lemon ^{VGO}

BOSTON BAY MUSSELS 36

Steamed with shellfish bisque, white wine, chilli, cherry tomatoes, basil, grilled focaccia ^{DF GFO}

HAND MADE PASTA

Our chef Giuseppe Di Silvestro and his kitchen team make all of our pasta fresh in-house daily. Ask our team for today's pasta specials.

SALADS & SIDES

MIXED LEAF SALAD 12

Pomegranate vinaigrette ^{GF, DF, VG}

PRAWN CAESAR SALAD 26

Cos, crispy prosciutto & croutons, Caesar dressing

QUINOA SALAD 16

grains, cos lettuce, hazelnuts, pepitas, creamy vegan mayonnaise dressing ^{GF, DF, VG}

SALAD ADD-ONS

Grilled chicken breast 12

Grilled halloumi ^{GF, VF} 10

CHIPS 12

Harissa salt, spicy mayonnaise ^{GF, DF}

TRIPLE COOKED CHAT POTATOES 12

Smoked rosemary salt ^{GF, DF, VG}

DESSERTS

GELATO SELECTION 14

Ask for today's selection, served with house-made cantuccini biscuits, chocolate crumble

SBRISOLONA 15

Almond crumble cake, ricotta whip, rhubarb compote

COCONUT & YOGHURT PANNA COTTA 15

Passion fruit sauce, coconut crumble