

BUILD YOUR OWN PASTA

FREE TOPPINGS

Chilli Flakes
Extra Virgin Olive Oil
Garlic Chips
Bird's Eye Chilli

PREMIUM 3.9

Smoked Chicken
Prawns
White Clams
Smoked Duck

BASIC 1.9

Cured Capers
Grated Grana Padano
Caramelised Cherry Tomato
Kalamata Olives
Truffle Oil
Sous Vide Egg

ALL PASTAS ARE SERVED
AL DENTE AND 120G FOR 9.9

UPSIZE YOUR PASTA FOR
AN ADDITIONAL 50G AT 3.0

EXTRAVAGANT 4.9

Cep Mushroom
Truffle Paste
Salmon Caviar
Smoked Salmon
Lump Crabmeat

CLASSIC 2.9

Black Lumpfish Caviar
Swiss Brown Mushroom
Fennel
Feta

GET SAUCED

Aglio Olio
Pink Sauce
Roast Bell Pepper Sauce (Added Chipotle)
Alfredo
Pomodoro
Beef Ragu 4.9
Pesto 2.9

BITES

MELON SALAD 8.9

Rock melon with watercress and mint salad, green tahini, candied spiced hazelnuts and crumbled feta

BURRATA 23.9

Burrata with kiwi, mint vinegar, basil oil and almond focaccia crumble

CALAMARI 16.9

Battered calamari served with smoked onion sour cream

WHITE BAIT 14.9

Crispy white bait seasoned with kombu salt

BRUSCHETTA 7.9

Toasted focaccia with roma tomatoes marinated in olive oil, garlic and basil

TRUFFLE TRAMEZZINI 15.9

Beef bacon, mozzarella and truffle mayonnaise in brioche

CITRUS VONGOLE 12.9

White clams and orange segments in a concoction of clam jus and orange reduction

DRINKS

HOUSECRAFT SODAS 6.9

• Strawberry Basil
• Peach Vanilla
• Berry Lime
• Watermelon

ANTIPODES 6.9

• Still
• Sparkling

HOUSECRAFT COLD BREW TEA 5.9

COFFEE

• Espresso 3.5
• Long Black 5.9
• Cafe Latte 6.9
• Iced Long Black 6.9
• Iced Latte 7.9

TEA BY THE POT 8.9

• British Breakfast
• Supreme Earl Grey
• Moroccan Mint

HOUSE SPECIALS

CHILLY CRAB 14.8

Lump crab in pomodoro with chilli flakes and chilli padi

FANCY FENNEL 15.6

Extra virgin olive oil with fennel, capers, kalamata olives and dill

GREAT GORGONZOLA 22.5

Gorgonzola cream with caramelised onions and parsley

CLASSY CARBONARA 17.6

Smoked duck in creamy sauce made from egg yolks and grana padano, topped with a sous vide egg

ABSOLUTE ALFREDO 16.7

Swiss brown mushrooms, smoked chicken and parsley in a cream sauce

AGLIO ALRIGHT 17.6

Tiger prawns with extra virgin olive oil, garlic confit, sous vide egg and shaved grana padano

MUSHROOM MADNESS 24.5

Mushroom medley, cep mushroom stock, kombu, truffle pate and truffle oil

PRESTO PESTO 19.6

Pesto with smoked salmon and caramelised cherry tomatoes

SEAFOOD SENSATION 17.7

Tiger prawns and white clams in pomodoro

ROYAL RAGU 18.9

Shredded beef and cherry tomatoes in beef jus topped with grana padano

PLUCKY PEPPERS 18.6

Red pepper sauce with chicken, caramelised tomatoes and crumbled feta

DESSERTS

PANNA COTTA 12.9

Vanilla panna cotta with mixed berries, raspberry coulis and chocolate crumble

LEMON CHEESECAKE 12.9

Lemon cheesecake with lemon gel and crumbled biscoff

TIRAMISU 12.9

Ladyfingers soaked in espresso, layered between mascarpone cream cheese and finished with cocoa powder

Prices exclusive of 10% service charge and GST