

## Antipasto

<b>Sicilian Olives</b> <b>V</b> <b>GF</b> .....	<b>12</b>
warm olives, citrus, chilli, garlic, rosemary	
<b>SA Oysters</b> <b>GF</b> .....	<b>(4) 19</b>
<b>Natural</b>	
<b>SA Oysters</b> .....	<b>(4) 20</b>
<b>Pangrattato</b>	
<b>Wood-fire focaccia</b> <b>GFA</b> <b>VE</b> .....	<b>14</b>
freshly baked, Molly's way	
<b>Burrata</b> <b>V</b> <b>GF</b> .....	<b>24</b>
with KI honey, citrus	
<b>Salumi Plate</b> .....	<b>16</b>
capocollo, mortadella, calabrese hot salami <b>add nduja \$7</b>	
<b>Prosciutto Plate</b> .....	<b>20</b>
San Daniele 20months	
<b>Polpette</b> .....	<b>20</b>
Italian style meatballs in tomato sugo	
<b>Zucchini Flowers</b> <b>V</b> .....	<b>24</b>
stuffed zucchini flowers with house-made ricotta cream filling, oven baked	
<b>Kingfish Crudo</b> <b>GF</b> .....	<b>24</b>
pickled fennel, cucumber	
<b>Sardina</b> .....	<b>24</b>
Port Lincoln sardine fillets, pangretta	
<b>Carciofe</b> <b>GF</b> <b>VE</b> .....	<b>17</b>
artichoke hearts, salsa verde	
<b>Eggplant</b> <b>GF</b> <b>VE</b> .....	<b>14</b>
sumac, smoked honey, mint, mascarpone	
<b>Stuffed Olives</b> .....	<b>19</b>
mammoth green olives, house-made Italian sausage	

## Pizza

<b>Di Patate</b> <b>V</b> .....	<b>28</b>
scallop potatoes, fior di latte, blackened spring onion, goats curd, salsa verde	
<b>Margherita</b> <b>V</b> .....	<b>27</b>
San Marzano sugo, fior di latte, basil	
<b>Prosciutto</b> .....	<b>33</b>
San Marzano sugo, fior di latte, prosciutto, broad leaf rocket, parmesan	
<b>Salame</b> .....	<b>28</b>
San Marzano sugo, fior di latte, pickled jalapenos, smoked honey, dried oregano	
<b>Smoked Pork</b> .....	<b>29</b>
pork jowl, fior di latte, pecorino, cracked black pepper, fresh shallot, cured egg yolk	
<b>Salciccia</b> .....	<b>28</b>
San Marzano sugo, fior di latte, nduja, Italian sausage, capsicum	
<b>Pollo Al Latte</b> .....	<b>30</b>
buttermilk poached chicken, nduja, ricotta, rocket	
<b>Crab</b> .....	<b>33</b>
baby spinach, blue swimmer crab, fior di latte, lemon honey emulsion	

*+ gluten friendly house-made bases & vegan cheese available*

## Secondi

<b>Bistecca Di Vitello</b> <b>GF</b> .....	<b>46</b>
veal ribeye, white anchovy tapenade	
<b>Pork Cotoletta</b> .....	<b>42</b>
fennel, pecorino, evoo	
<b>Mafaldine Al Ragù</b> .....	<b>36</b>
angus beef ragu, grana padano	
<b>Spaghetti Marinara</b> .....	<b>42</b>
South Australian seafood, garlic, chilli, evoo, parsley	
<b>Rigatoni Alla Vodka</b> <b>V</b> .....	<b>30</b>
vodka, chilli, parmesan	

*+ gluten free penne available*

## Contorni

<b>Sauteed Greens</b> <b>V</b> .....	<b>12</b>
citrus, butter	
<b>House-cut chips</b> .....	<b>14</b>
duck fat, herb salt	
<b>Insalata Rucola</b> <b>V</b> .....	<b>16</b>
rocket, parmesan, walnuts, pear, evoo, aged balsamic	
<b>Insalata Caprese</b> <b>V</b> .....	<b>24</b>
tomato, smoked buffalo mozzarella, basil, evoo	
<b>Patate Al Forno</b> <b>V</b> .....	<b>16</b>
potato, sugo napolitana, buffalo mozzarella	
<b>Polenta</b> <b>V</b> .....	<b>18</b>
Soft polenta, provolone, pecorino, parmesan	

*+ all Contorni dishes are gluten free*

## Dessert

<b>Tiramisu</b> .....	<b>18</b>
Savoardi, espresso, mascarpone, cocoa	
<b>Cannoli (3)</b> .....	<b>15</b>
sweet ricotta and chocolate creama pasticceria	
<b>Cheese Plate</b> .....	<b>23</b>
pecorino, taleggio, gorgonzola, sticky pear and taralli	

DRINKS

DINNER

DANCE

DRINKS

DINNER

DANCE