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## PLATES

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Summer Time Arancini – Mountain Pepper Aioli	5 ea
Bruschetta – Agro Dolce Peppers – Whipped Fetta	8 ea
Byron Bay Mozzarella - Prosciutto - Peach - Seasonal Leaves - Aged Balsamic	19
Housemade Focaccia - Caramelised Garlic - Thyme - Herb Salt	17
Burrata - Tomato Carpaccio - Pickled Onion - Sourdough Crumb	22
Calamari Fritti – Squid Ink Mayonnaise - Lemon	22
Polpette – Housemade Meatballs – San Marzano Sugo	24
Market Fish - Tomato & Eggplant Ragout - Butter Beans	32
Spaghetti Vongole - Hand Collected SA Clams - Fresh Spaghetti - Chili	29
Black Angus Striploin MB3+ - SHOestring Fries - Bearnaise	41

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## SIDES

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Shoestring Fries – Mountain Pepper Aioli - Herb Salt	14
Bitter Leaves - House Dressing	14

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## KIDS

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Handmade Spaghetti & Meatballs - Parmesan	14
Handmade Spaghetti Carbonara - Pecorino	14
Pizzetta – Tomato – Mozzarella	14
House Made Chicken Parmigiana - Shoestring Fries	14
House Made Gelato Scoop	2

All kids plates include a kids spritz.

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## SWEETS

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Olive Oil Cake - Lemon Syrup - Burnt Vanilla Mascarpone	18
Hazelnut Gelato - Nutella Ricotta - Ferrero Rocher Rubble - Waffle Cone	19
Limoncello Cannoli - Freeze Dried Blueberry	8ea

## AUTHENTIC STONE BAKED PIZZA

**MARGHERITA** 22

San Marzano Tomato, Fior Di Latte, Fresh Basil

**PATATE** 24

Potato, Roast Garlic, Fior Di Latte, Rosemary, Murray River Salt

**PROSCIUTTO** 27

Prosciutto Crudo, Heirloom Tomato, Rocket, Parmasen

**SALSICCIA** 26

Pork & Fennel Sausage, Radicchio, Tomato, Fior Di Latte

**FRUTTI DI MARE** 28

Southern Calamari, SA Clams, Sea Vegetables, Lemon

**MORTADELLA** 27

LP's Mortadella, QLD Green Olives, Roasted Garlic

## 37YO SOURDOUGH MOTHER

15% surcharge applies public holidays

Please advise your waiter of any allergens or dietary requirements