

*Crazie
Papi.*



ANTIPASTI

Olives \$12- GF

Marinated mixed Italian olives.

Oysters \$5 ea- GF

Freshly shucked.

/ Served natural with lemon.

/ Chardonnay balsamic vinegar, shallot and black pepper.

/ Japanese oyster shooter. \$6.50

Antipasto all'Italiana \$44- GFO

A selection of cheese, cured meats, pickles, housemade bread and lavosh.

Cecina \$24.90- GF

Semi dried tomato pesto, rocket, topped with prosciutto and stracciatella.

Mussels - \$34.50

One dozen Kinkawooka mussels with garlic, chilli, lemon, caper and white wine cream sauce with pickled beets and mollica.

Ceviche \$26.50- GF. DF

Locally sourced Yellow Fin Tuna, grapefruit, chilli, baby capers, kale and sorrell.

Burrata \$25- GF Add Woodfired puff \$13.50

Vannella burrata, local heirloom cherry tomatoes, basil, herb oil, balsamic and cracked pepper.

Fire Roasted Lamb Cutlets \$30.50- GF

White bean puree, roasted golden beetroots, gremolata.

FRITTI

Arancini (3) \$24.50

Harissa, aioli, parmesan, smoked fior di late.

Calamari Fritti \$24.50

Salt and pepper fried calamari, black pepper aioli and lemon.

Eftpos surcharges apply.

A 15% public holiday surcharge applies.

A 10% surcharge will be added to bills on Sunday.

PASTA

Gnocchi di Patate al Ragú \$37.50

House made potato gnocchi, beef and pork ragú fresh ricotta and parmesan.

Mixed mushroom Risotto \$37.50- VGO

A medley of local grown mushrooms topped with pecorino and crispy sage.

Paccheri al Pomodoro \$32.50- VGO

Mild chilli and garlic napoli topped with basil, stracciatella and herb oil.

Spanner Crab and Prawn Linguine \$41.50

Saffron linguine, garlic, fresh tomato, prawn oil, saffron butter, mollica and mint

Spaghetti alla gricia \$33.50

Pancetta, parmesan, pecorino, toasted pepper and chives

Red pesto Campanelle \$35.50

Ricotta, almonds, pinenuts, semi dried heirloom cherry tomatoes, basil.

GF Pasta \$4.

GF Gnocchi \$6.

All pasta is made locally by our friends at
"The Art Of Flour".

Key:

GF= Gluten Free

GFO= Gluten free option available

DF= Dairy free

DFO= Dairy free option available

VG= Vegan

VGO= Vegan option available



SECONDI

Market fish \$MP

Served with daily side.

Lamb shoulder \$49.50- GF

Served with honey roast carrot puree, duck fat potatoes, peas, minted salsa Verde, pan juice.

350gm MB+4 Darling Downs Wagyu Scotch

Fillet \$57.50- GF

Served with Paris mash, broccolini, green sauce and veal jus

Parmesan crusted pork cutlet alla milanese

\$44.50

Served with lemon caper butter and a rocket and pear salad.

Fire Roasted Cauliflower \$30.50-

Harissa, smoked tomato, pomegranate balsamic.

SIDES

Broccoli \$16- GF, DFO

Chilli, garlic and fennel seeds tossed through steamed broccoli.

Pear and walnut salad \$14.50- GF, VGO

Rocket, grana, and red onion dressed with aged chardonnay vinegar.

Paris Mash \$12- GF

Creamy, buttered mash.

Fries \$14

Served with garlic aioli.

Woodfire puff \$13.50

Woodfired bread puff.

PIZZA

Margherita \$23.50

Tomato base, mozzarella, basil, oregano.

Vegetariana \$28.50

Tomato base, mozzarella, local mixed veggies in season.

Diavola \$26.50

Tomato base, mozzarella, hot salami, green olives.

Pugliese \$30

Tomato base, wood fired cherry tomato, garlic, oregano, Vannella burrata cheese.

Tricolore \$29.50

Tomato base, mozzarella, cherry tomato, basil, prosciutto.

Prawn and Salami \$29.50

Tomato base, buffalo mozzarella, lemon and chilli.

Funghi \$27.50

Tomato base, mixed mushrooms, smoked fior di latte and fennel seeds.

Pork and Fennel Sausage \$28.50

Tomato base, housemade sausage, braised fennel and mozzarella.

Garlic Pizza \$14.50- Add Cheese \$3

With garlic, fresh oregano, EVO oil and salt flakes.

The Bangalow \$28.50

White base, Bangalow ham, mixed sautéed mushroom, smoked fior di latte.

GF Base \$5

Vegan Cheese \$5

COCKTAILS

SOUTH OF THE BORDER \$21.50

White light vodka, melon syrup, mint and lime. Shaken, served up and totally scandalous.

STRAWBERRY KISSES \$19.50

Batanga blanco tequila, strawberry, lemon and tonic. Served tall. I've been missin' those strawberry kisses.

RHUBI SPRITZ \$19

Rhubi Mistelle, soda and grapefruit. Served tall. Undeniably summer.

SANTOPOCO SLING \$22

White light vodka, lemon, aloe, whites and black pepper. Papi's pleasure.

HARD SQUASH \$21

Four Pillars rare dry gin, elderflower, lemon and soda. Served tall. Deliciously fresh.

WEISS CREAM \$22

Four Pillars rare dry gin, Brookies Mac, passionfruit, pineapple and lime. Served up. Your after dinner treat.



MOCKTAILS

LIL' PAPI \$16

Lyre's American malt, lemon, sugar, whites.

LADY LYCHEE \$16

Seedlip garden, Lyres orange, lychee syrup, mint, lime.

SUMMER DREAM \$16

Seedlip grove, Lyres spritz, passionfruit, pineapple, lime and soda.

ALOE SPRITZ \$17

Seedlip grove, aloe, lemon and soda.



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Tap Beer

Our range of tap beers are ever changing.
Ask your server what we have tapped at the moment.

Packaged Beer

Peroni Leggera, 3.5% \$9.50

Yulli's 'JED' mid strength, 3.5% \$9.50

Black Hops Hazy Lager, 4% \$10.50

New England Truckload IPA, 6.2% \$12

Yulli's 'Norman' Australian Pale Ale 4.9% \$10.50

Heaps Normal 'Quiet' XPA, 0.5% \$9



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WINES

BUBBLES

NV BELLA MODELLA PROSECCO. Veneto, Italy.	\$13/\$62
NV DE PERRIERE BLANC DE BLANC BRUT. Burgundy, France.	\$12/\$58
KP NATURALLY PETILLANT NATUREL RIESLING. Margaret River, WA.	\$60
NV VEUVE CLICQUOT BRUT. Remis, Champagne, France.	\$120
NV VILLA SANDI CARTIZZE VIGNE LA Risetta DOCG. Veneto, Italy.	\$105

WHITE

2022 CORIOLE PIQUEPOUL. McLaren Vale, SA.	\$13/\$58
2022 BABY DOLL SAUVIGNON BLANC. Marlborough, NZ.	\$12/\$52
2022 PUPPET MASTER PINOT GRIS. Margaret River, WA.	\$14/\$62
2022 SCARBOROUGH VERMENTINO. Hunter Valley, NSW	\$13/\$58
2022 KP NATURALLY CHENIN BLANC. Margaret River, WA.	\$14/\$60
2021 PRINTHIE CHARDONNAY Orange, NSW.	\$12/\$58
2020 LEEUWIN ART SERIES RIESLING Margaret river, WA.	\$56
2022 HUTTONVALE RIESLING Eden Valley, SA.	\$68
2021 GUSTAVE LORENTZ RESERVE RIESLING Alsace, France.	\$82
2022 MR RIGGS WOODSIDE SAUVIGNON BLANC McLarenvale, SA.	\$46
2022 CLOUSTON AND CO SAUVIGNON BLANC Marlborough, NZ	\$64
2022 MOUNT PLEASANT ESTATE SEMILLON Hunter Valley, NSW.	\$62
2022 PIERRO LTC SSB Margaret river, WA.	\$80
2021 YEALANDS ESTATE PINOT GRIS Marlborough, NZ.	\$48
2022 BELLA MODELLA LA FARFALLA PINOT GRIGIO Veneto, Italy.	\$68
2021 TAMELLINI SOAVE DOC Garanega, Italy.	\$74
2021 POGGIOTONDO VERMENTINO IGT Tuscany, Italy.	\$70
2021 HELEN'S HILL CHARDONNAY Yarra Valley, VIC.	\$68
2020 NEUDORF TIRITIRI CHARDONNAY Nelson Bay, NZ.	\$82
2021 LE MONDE CHARDONNAY DOC Friuli, Italy.	\$76

ROSÉ

2021 EXCUSE MY FRENCH GRENACHE Languedoc, France.	\$12/\$58
2021 BILLY BUTTON ROSATO Alpine Valley, VIC.	\$14/\$64

RED

2021 COPPABELLA SINGLE VINEYARD PINOT NOIR Tumbarumba, NSW.	\$14/\$58
2020 POGGIOTONDO SANGIOVESE ROSSO IGT Tuscany, Italy.	\$14/\$62
2021 RADIO BOKA TEMPRANILLO Valencia, Spain	\$12/\$48
2020 MR RIGGS MONTEPULCIANO McLaren Vale, SA	\$15/\$68
2020 MAXWELL SILVER HAMMER SHIRAZ McLaren vale, SA	\$13/\$58
2021 SONS OF EDEN PUMPA CABERNET SAUVIGNON Clare Valley, SA	\$14/\$62
2021 PARINGA CORONELLA PINOT NOIR Mornington Peninsula, VIC	\$64
2021 HELEN'S HILL PINOT NOIR Yarra Valley, VIC	\$68
2022 LETHBRIDGE MENAGE A NOIR PINOT NOIR Lethbridge, VIC	\$86
2020 PEGASUS BAY PINOT NOIR Waipara Valley, NZ	\$120
2016 CANTINA DANESE VALPOLICELLA Verona, Italy	\$68
2021 PICO MACCARIO BARBERA LAVIGNONE Asti, Italy	\$85
2019 SANTA D'SAS ISH SANGIOVESE King Valley, VIC	\$52
2016 TERRE DI CRESCI CHIANTI CLASSICO Cresci, Italy	\$86
2021 DUNE TIARA NEGROAMARO, TOURIGA, MATARO McLaren vale, SA	\$52
2021 FONDO ANTICO NERO D'AVOLA DOC Sicily, Italy	\$68
2020 CA DI BRUNO LANGHE NEBBIOLO Piemonte, Italy	\$80
2018 CA DI BRUNO BAROLO Piemonte, Italy	\$148
2020 SUTTON GRANGE FAIRBANK SYRAH Central Victoria	\$68
2021 TELLURIAN EVO SHIRAZ Heathcote, VIC	\$64
2018 D'ARENBERG WILD PIXIE SHIRAZ McLaren vale, SA	\$74
2021 UTOPIUS SHIRAZ Barossa, SA	\$130
2018 HOWARD PARK LESTON CABERNET SAUVIGNON Margaret River, WA	\$86
2019 LE MONDE CABERNET FRANC Friuli, Italy	\$66
2020 PARKER ESTATE TERRA ROSSA Coonawarra, SA	\$64

