

Welcome to...



CAFÉ • BAR • RESTAURANT • PIZZERIA

COCKTAILS DELLA CASA



VERDE FRESCO 22

A fresh Gin cocktail with Lime, Elderflower, Basil and Cucumber. Light, fragrant, and refreshing.



HELL MARGARITA 22

An intense Margarita with Tequila, Lime, and Triple sec, balanced by Agave and finished with a spicy Tabasco kick.



ESPRESSO MARTINI 24

A rich twist on the Espresso Martini with Vodka, Espresso, Coffee Liqueur, and Baileys for a smooth, creamy finish.



LA DOLCE VITA 22

Aperol and Vodka with Lime and Elderflower, topped with Aquafaba foam for a balanced sweet, sour and bitter finish.



GRAZIE BELLA 22

A soft and fruity blend of Vodka, Apple, Lychee, and Raspberry, brightened by a touch of Lemon. Sweet and easy to drink.



AMARETTO SOUR 22

A smooth Disaronno Sour with Lemon and Cherry, silky Aquafaba, and a hint of Angostura spice.



OLD FASHIONED 25

A timeless Bourbon classic with Sugar and Angostura bitters. Rich, bold, and aromatic.



NEGRONI 24

Gin, Sweet Vermouth and Campari in a bold, bitter, aromatic classic with a dry citrus finish.



NEGRONI SBAGLIATO 22

A sparkling Negroni twist with Prosecco, Campari and Sweet Vermouth for a light, bitter and refreshing sip.



AMERICANO 22

A refreshing classic of Campari, Sweet Vermouth and Soda Water. Light, bitter and easy to drink.

SPRITZES SELECTION

A TIMELESS ITALIAN APERITIF 20

Your choice of:



Aperol - Campari - Limoncello - Hugo - Italicus

MOCKTAILS



PINK CLOUD 18

A smooth mocktail of Raspberry, Apple and Lemon with a light, foamy Aquafaba finish.



GOLDEN FIZZ 18

A bright mocktail of Orange and Peach, balanced with Lemon and topped with Ginger Ale.



CRODINO 18

A refined alcohol-free spritz with Bitter Orange, Prosecco and Soda Water for a crisp, citrusy finish.



GIN ZERO 18

An alcohol-free Gin with Soda or Tonic water.
Crisp, clean and refreshing.

SOFT DRINKS

COCA-COLA 6

COCA-COLA ZERO SUGAR 6

SPRITE 6

FANTA 6

LEMON LIME BITTERS 6

GINGER BEER 6

GINGER ALE 6

SODA WATER 5

TONIC WATER 5

ORANGE JUICE 5

APPLE JUICE 5

SAN PELLEGRINO SELECTIONS

LIMONATA 6.50

ARANCIATA 6.50

ARANCIA ROSSA 6.50

CHINOTTO 6.50

BOTTLED WATER

LAURETANA 750ML STILL WATER 10

LAURETANA 750ML SPARKLING WATER 10

BEERS ON TAP

AUS - BROUHAHA LOCALS MID LAGER (3.5%) 14

A smooth mid-strength lager with a crisp finish, light malt character and easy-drinking refreshment.

AUS - BROUHAHA RED RYE ALE (5.0%) 14

Rich, foamy, and perfectly balanced with malty flavours and a hint of rye, this amber ale is sure to satisfy.

ITA - PERONI NASTRO AZZURRO (5.0%) 15

A premium Italian lager with a crisp, refreshing taste, delicate citrus notes and a clean, dry finish.

ITALIAN BOTTLED BEERS

PERONI LIBERA (0.0%) 12

A crisp, refreshing alcohol-free lager with a clean malt profile and a smooth, balanced finish.

KBIRR NATAVOTA - NEAPOLITAN BEER (5.2%) 14

A refreshing, easy-drinking lager with delicate herbal aromas, a smooth body and a clean, gently hoppy finish.

KBIRR PULLICENHELL - NEAPOLITAN BEERS (5.2%) 14

A Pale Ale with herbal aromas, exotic fruit and lime. Light-bodied, fresh, with a clear malt base and a balanced hoppy finish.

KBIRR CUORE DI NAPOLI - NEAPOLITAN BEER (5.5%) 14

A light-bodied American Pale Ale, intensely hopped with fresh aromas and vibrant notes of citrus, herbs, resin, and subtle spice.

BALADIN ISAAC (5.0%) 16

A Pale Ale with fresh citrus aromas, light spice, smooth cereal and floral notes on the palate, finishing with a gentle herbal and peppery touch.

BALADIN NORA ALE (6.8%) 16

An Amber Ale with malt and cereal notes, featuring apricot, hazelnut and honey, lifted by ginger and citrus, and finishing with gentle spice.

BALADIN NAZIONALE GLUTEN FREE (6.5%) 16

Gluten-free beer with a delicate balance of malt, herbs and fruit notes, light body and a clean with gentle bitterness.

WINE BY THE GLASS

SPARKLING

Pavan Prosecco Brut D.O.C Extra Dry Grape: Glera	NV	Veneto-Italy	15
Pavan Prosecco Rosè D.O.C Extra Dry Grapes: Glera & Pinot Noir	NV	Veneto-Italy	15
Vigne Iripine Spumante Falanghina Grape: Falanghina	NV	Campania-Italy	17
Santero Spumante Moscato Dolce Twist Grape: Moscato (Muscat)	NV	Piemonte-Italy	14

ROSÈ

Cà Di Frara Rosè Dell'Oltrepò Pavese Grape: Pinot Noir	2024	Lombardia-Italy	14
Domaine Guillaman Rosé Grape: Cabernet Sauvignon & Merlot	2024	Côtes de Gascogne-France	15

WHITE

Nativ Vico Riviera 99 Falanghina I.G.P. Grape: Falanghina	2023	Campania-Italy	16
Nativ Via Del Crinale Fiano Di Avellino D.O.C.G. Grape: Fiano	2023	Campania-Italy	16
Marchesi Frescobaldi Albizzia Chardonnay Grape: Chardonnay	2023	Toscana-Italy	15
Campo Alle Comete Vermentino Grape: Vermentino	2018	Toscana-Italy	16
Pavan Etherea Pinot Grigio Grape: Pinot Grigio	2018	Friuli Venezia Giulia-Italy	15
Domaine Guillaman Sauvignon Blanc Grape: Sauvignon Blanc	2024	Côtes de Gascogne-France	15

RED

Nativ Rue Dell'Inchiostro Aglianico I.G.P. Grape: Aglianico	2021	Campania-Italy	17
Fawarah Syrah I.G.P. Grape: Syrah	2021	Sicilia-Italy	16
Aion Rosso Conero D.O.C. Grape: Montepulciano	2023	Marche-Italy	18
Castelvecchio Chianti Santa Caterina Grape: Sangiovese	2022	Toscana-Italy	16
Pavan San Biagio Merlot Veneto I.G.P. Grape: Merlot	2021	Veneto-Italy	15
Ca' di Frara Pinot Nero 45° Grape: Pinot Nero	2023	Lombardia-Italy	15

SPARKLING-CHAMPAGNE

Pavan Prosecco Brut D.O.C Extra Dry Grape: Glera	NV	Veneto-Italy	70
Pavan Prosecco Rosè D.O.C Extra Dry Grapes: Glera & Pinot Noir	NV	Veneto-Italy	70
Vigne Irpine Spumante Falanghina Grape: Falanghina	NV	Campania-Italy	75
Juillet-Lallement Champagne Blanc de Blanc Grand Cru Grape: Chardonnay	2024	Champagne-France	150
Santero Spumante Moscato Dolce Twist Grape: Moscato (Muscat)	NV	Piemonte-Italy	60

ROSÈ WINE

Cà Di Frara Rosè Dell'Oltrepò Pavese Grape: Pinot Noir	2024	Lombardy-Italy	65
Campo Alle Comete Rosè Grapes: Syrah & Merlot	2022	Toscana-Italy	80
Fantini Cerasuolo D'Abruzzo Grape: Montepulciano	2023	Abbruzzo-Italy	75
Sirch Pinot Grigio Ramato Grape: Pinot Grigio with a short skin contact	2022	Friuli Venezia Giulia-Italy	75
Domaine Guillaman Rosé Grape: Cabernet Sauvignon & Merlot	2024	Côtes de Gascogne-France	70

WHITE WINE

Nativ Vico Riviera 99 Falanghina I.G.P. Grape: Falanghina	2023	Campania-Italy	80
Nativ Via Del Crinale Fiano Di Avellino D.O.C.G. Grape: Fiano	2023	Campania-Italy	80
I Favati Greco Di Tufo Terrantica D.O.C.G. Grape: Greco	2022	Campania-Italy	100
Marchesi Frescobaldi Albizzia Chardonnay Grape: Chardonnay	2023	Toscana-Italy	70
Campo Alle Comete Vermentino Grape: Vermentino	2018	Toscana-Italy	75
Attems Pinot Grigio D.O.C. Grape: Pinot Grigio	2022	Friuli Venezia Giulia-Italy	85
Attems Sauvignon Blanc I.G.T Grape: Sauvignon Blanc	2022	Friuli Venezia Giulia-Italy	85
Pavan Soave Grape: Garganega	2022	Veneto-Italy	70

RED WINE

Nativ Rue Dell'Inchiostro Aglianico I.G.P. Grape: Aglianico	2021	Campania-Italy	80
Nativ Eremo San Quirico Campi Taurasini Grape: Aglianico (Taurasi D.O.C.G.)	2019	Campania-Italy	100
Orneta Senza Pensieri Taurasi Grape: Aglianico	2017	Campania-Italy	105
Orneta Don Lui' Taurasi Riserva Grape: Aglianico	2016	Campania-Italy	120
Branciforti Nero D'Avola D.O.C. Grape: Nero D'Avola	2021	Sicilia-Italy	70
Fawarah Syrah I.G.P. Grape: Syrah	2021	Sicilia-Italy	70
Ognissole Romanico Nero Di Troia D.O.C. Grape: Nero Di Troia	2015	Puglia-Italy	100
Aion Rosso Conero D.O.C. Grape: Montepulciano	2023	Marche-Italy	85
Castelvechio Chianti Santa Caterina Grape: Sangiovese	2022	Toscana-Italy	75
Castelvechio Chianti Riserva Colli Fiorentini Grape: Sangiovese	2017	Toscana-Italy	100
Castelvechio Numero 8 Cannaiolo Grape: Cannaiolo	2019	Toscana-Italy	125
Cortonesi La Mannella Rosso Di Montalcino Grape: Sangiovese	2021	Toscana-Italy	160
Frescobaldi CastelGiocondo Brunello Di Montalcino Grape: Sangiovese (Locally called Brunello)	2018	Toscana-Italy	150

Pavan San Biagio Merlot Veneto I.G.P. Grape: Merlot	2021	Veneto-Italy	70
Recchia Masù di Jago Amarone della Valpolicella Classico DOCG Grape: Corvina, Corvinone e Rondinella	2017	Veneto-Italy	150
Ca' di Frara Pinot Nero 45° Grape: Pinot Nero	2023	Lombardia-Italy	75
La Trava Barbaresco Grape: Nebbiolo	2020	Piemonte-Italy	125
Cavalier Bartolomeo Nebbiolo Grape: Nebbiolo	2022	Piemonte-Italy	95
Predicator Rioja Grape: Tempranillo	2021	Rioja-Spain	125
Les Hauts de Guillaman Merlot Grape: Merlot	2019	Côtes de Gascogne-France	100

OUR FOOD MENU...

PANE

GARLIC PIZZETTA 18

Napoli style, Herbs and Garlic.

(NF,VG,V)

ADD Mt. Tamborine stracciatella +4

ADD Cherry tomatoes +4

ADD Prosciutto Parma +8

FOCACCIA BARESE 16 ea

Fluffy dough, red Tomatoes, Olives and Basil.

(NF,VG,V)

SOURDOUGH 12

Two slices of Crisp-crustured grilled fermented sourdough,
served with extra virgin olive oil and Balsamic vinegar.

(NF,VG,V)

GLUTEN FREE BREAD 16

House-made gluten free Bread
with Cherry Tomatoes confit and Capers
incorporated into the dough.

(GF,NF,VG,V)

ANTIPASTI

MARINATED OLIVES 12

Mixed olives marinated with Citrus, Herbs,
Garlic and extra virgin olive oil.
(GF,VG,V,NF)

ORIGINAL BURRATA 18

Mt.Tamborine Burrata, Basil pesto and
slow-roasted confit tomatoes.
(GF,VG,NF)

ADD Prosciutto Di Parma +8

TRUFFLE BURRATA 22

Mt.Tamborine Burrata with premium Truffle with roasted
and Pickled Mushrooms, finished with a crisp golden crumb.
(GF OPTION,VG,NF)

POLPETTE 24

Pork and beef Meatballs, tender and juicy,
cooked in a rich Neapolitan-style sauce and Basil.
(NF)

ADD Mt. Tamborine stracciatella +4

WAGYU ARROSTICINI 18 ea

80 GR Wagyu skewers grilled over open flame,
finished with whipped ricotta and spicy 'Nduja cream.
(GF,NF)

GNOCCO FRITTO 12 ea
Fried Italian dough pillow,
crisp outside and airy within,
finished with Pecorino sauce and Honey.
(VG,NF)
ADD a slice of Prosciutto di Parma + 2

FRIED PRAWNS 26
Crispy golden Prawns, light dusted and fried, served
hot and seasoned with sea salt and house-made Saffron aioli.
(GF,NF)

POLPO ALLA GRIGLIA 28
Char-grilled Octopus, Mt. Tamborine Stracciatella,
confit Tomatoes and vibrant salsa verde.
(GF,NF)

CAPELANTE 26
Three seared Scallops on crispy Polenta,
with sour Butter sauce and Guanciale jam.
(GF,NF)

PANZANELLA 23
Heirloom Tomatoes, Croutons,
Basil oil and Red Onion ,
reimagined in a bright, refined Italian salad.
(VG,V,NF)

LE PASTE

Fresh egg pasta & potato gnocchi, prepared daily
with strictly Italian flours.

SPAGHETTI AI GAMBERI 46

Spaghetti with slow-simmered Prawns ragù,
Garlic, White Wine, a touch of Chilli
and extra virgin olive oil.
(GF OPTION,NF)

RIGATONI AL RAGÙ 38

Rigatoni pasta tossed with slow-cooked shredded Beef ragù
and Parmesan cheese.
(GF OPTION,NF)

GNUDI 36

Soft Spinach and Mt Tamborine Ricotta “NAKED” Ravioli
with Butter, Sage and Parmesan cheese.
(VG,NF)

GNOCCHI AI FORMAGGI 37

Soft Potato gnocchi tossed
in a rich blend of melted cheeses , finished with
Black Pepper and aged Parmesan.
(GF,VG,NF)

RISOTTO ALLA MILANESE 42

Creamy Saffron rice, Parmesan,
Red Wine jus and Gremolada.
(VG OPTION,GF,NF)

SECONDI

WAGYU STEAK 54

200 GR MB 6-7+ Wagyu hanger steak, served medium rare
on creamy mashed Potato and Red Wine jus.

(GF,NF)

PESCE DEL GIORNO MP

180 gr of fresh fish of the day, served on roasted Capiscum,
Almond sauce and dehydrated olives.

(NF OPTION,GF)

CAVOLFIORRE ARROSTITO 35

Roasted Cauliflower with smoked Paprika, Garlic sauce
and fresh Pomegranate seeds.

(GF,VG,NF)

SIDES

ROCKET SALAD 16

Rocket salad with Lemon dressing, confit Tomatoes and shaved Parmesan.

(GF,VG,NF)

INSALATA GRIGLIATA 16

Char-grilled baby gem Lettuce with tangy Vinegar dressing.

(GF,VG,NF)

CAROTE E CAPRINO 18

Honey-glazed Heirloom Carrots with whipped Goat cheese.

(GF,VG,NF)

CHAT POTATOES 16

Crispy chat Potatoes with Gremolada Aioli and fried Rosemary.

(GF,VG,NF)

LE PIZZE

Wood-Fired, Contemporary dough, Neapolitan style,
75% high-hydration dough, slowly leavened for 48 hours.
Made with a blend of select Italian flours from Campania Region,
for an extremely light, fragrant, and easily digestible pizza.

AVAILABLE GLUTEN-FREE PIZZA FOR AN ADDITIONAL \$5

MARGHERITA 28

San Marzano Tomato sauce, Mt. Tamborine Fior di Latte,
extra virgin olive oil and Basil.

ADD Buffalo Mozzarella +4
(VG,NF)

MARINARA 32

San Marzano Tomato sauce, confit cherries Tomatoes,
Capers, Olives, Garlic and Oregano.

(VG,V,NF)
ADD Anchovies fillets +6

CAPRICCIOSA 34

San Marzano Tomato sauce, Mt. Tamborine Fior di Latte,
Mushrooms, Artichokes, Olives and Ham.

(VG OPTION,NF)

PARMA 35

San Marzano Tomato sauce, Mt. Tamborine Fior di Latte,
Cherry Tomatoes, Prosciutto di Parma (24 months),
Rocket and shaved Parmesan cheese.

(VG OPTION,NF)

MELANZANE E SALSICCIA 33

San Marzano Tomato sauce, Mt. Tamborine Fior di Latte,
Roasted Eggplant, Italian Sausage and shaved Ricotta.
(VG OPTION,NF)

CALZONE CLASSICO 36

Napolitan calzone with Mt. Tamborine Ricotta
and Fior di Latte, San Marzano Tomato sauce,
Mushrooms and Ham.
(VG OPTION,NF)

ANGELI & DEMONI 36

San Marzano Tomato sauce, Mt. Tamborine Fior di Latte,
Spicy Salami, Basil, hot Honey drizzle
and Mt.Tamborine Burrata.
(NF)

FRATELLI MEATS 36

San Marzano Tomato sauce, Mt.Tamborine Fior di Latte,
Ham, mild Salami, Italian Sausage and Basil.
(NF)

CACCIATORE AL TARTUFO 34

Mt. Tamborine Smoked Mozzarella cheese, Italian Sausage,
Black Truffle sauce, Potatoes and Rosemary.
(VG OPTION,NF)

NORCINA 35

Mt. Tamborine Smoked Mozzarella cheese,
Italian Sausage, Mushroom cream, Parsley
and Mt.Tamborine Burrata.
(VG OPTION,NF)

DOLCI

TIRAMISÙ 18

Classic Tiramisù layered with Mascarpone cream, Espresso-soaked Savoiardi, and roasted Hazelnuts.
(VG,NF OPTIONAL)

TARTELLETTA AL LIMONE 16

Lemon cream tart with Italian Meringue and fresh Strawberries, bright, silky, and sharply balanced.
(VG,NF)

BURRATA DOLCE 18

Creamy Burrata served in a sweet interpretation with Nutella, Red Berry Coulis and shaved dark Chocolate.
(VG)

PEAR SORBET 15

Pear sorbet, dehydrated Pear, and Buttery Crumb.
(VG,NF)

FRATELLI AFFOGATO 14

Vanilla gelato with Espresso and optional Liqueur
(Frangelico - Baileys - Virgin)
Served separately, letting you mix and enjoy it your way.
(VG, NF OPTION)

GELATO 8

A Scoop of Vanilla gelato served with Cherries or Chocolate,
for a simple and indulgent dessert.
ADD An Extra Scoop +3
(VG,NF)

SPIRITS

AMARO

Amaro Del Capo	Calabria-Italy	15
Averna	Sicilia-Italy	15
Cynar	Veneto-Italy	13
Lucano	Basilicata-Italy	14
Montenegro	Emilia Romagna-Italy	14
Rucolino	Campania-Italy	16
Zucca Rabarbaro	Lombardia-Italy	14

GRAPPA

Antinori Tignanello	Toscana-Italy	17
Recchia, Recioto della Valpolicella	Veneto-Italy	16

WHISKY \ WHISKEY

Aberfeldy 12	Highland-Scotland	15
Ned	South Island-New Zealand	15
Jack Daniel's	Tennessee-USA	15

BOURBON

Maker's Mark	Kentucky-USA	15
Wild Turkey	Kentucky-USA	15

SCOTCH

Chivas	Speyside-Scotland	15
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RUM

Bacardi	Porto Rico-Cuba	15
Bundaberg \ Bundaberg Red	Queensland-AUS	15

BRANDY

Vecchia Romagna	Emilia Romagna-Italy	15
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LIQUORI

Limoncello	Campania-Italy	12
Sambuca	Lazio-Italy	14

BUON APPETITO!

ENJOY YOUR MEAL

AT



CAFÉ • BAR • RESTAURANT • PIZZERIA

10% ON SUNDAYS & 15% ON PUBLIC HOLIDAY SURCHARGES APPLY

