

stuzzichini

BRUSCHETTA | tomato | garlic | basil (2) 9

WOODFIRED HOUSE BREAD & CULTURED BUTTER | \$3 per basket

WOOD FIRED GRISSINI | breadsticks | sea salt | chilli | extra virgin olive oil 12

ROSEMARY GARLIC PIZZETTA | garlic | sea salt | rosemary oil 12

POMODORO E BASILICO PIZZETTA | roma tomatoes | garlic | basil 14

PESTO | **BUFALA MOZZARELLA PIZZETTA** | garlic | sea salt 14

WARM MIXED OLIVES | rosemary | chilli | orange zest | extra virgin olive oil 14

CRUMBED STUFFED CERIGNOLA GREEN OLIVES | filled with goats cheese 14

SUCKLING PIG CROQUETTES WITH BLACK TRUFFLE | aioli | lemon (3) 16

CRISPY FRIED ROMAN ARTICHOKE | lemon | chilli | parsley 14

primi

BEEF CARPACCIO | truffle aioli | crispy capers | grated pecorino 24

SCAMPI CARPACCIO | citrus zest | parsley | extra virgin olive oil e38 / m75

WORDFISH CARPACCIO | lemon chive oil | pomegranate | salt bush | caviar 25

CRUMBED EGGPLANT WITH BUFALA MOZZARELLA | pomodoro | provolone | basil | extra virgin olive oil 27

OYSTERS NATURAL | freshly shucked sydney rock oysters | prosecco eschallot vinaigrette (serves 6) 24 / (serves 12) 48

MAIALINO BOARD | aged parmigiano | olives | prosciutto | mortadella | finocchiaia | bresaola | sardinian crisp bread 39

GARLIC PRAWNS IN TEGAME | cherry tomatoes | extra virgin olive oil | garlic | parsley | chilli e25 | m39

CALAMARI FRITTI | pea tendrils | blistered tomatoes | parmesan pangrattato e23 | m35

BAKED FIGS | **SAN DANIELE PROSCIUTTO** | gorgonzola dolce | extra virgin olive oil (3) 29

CHARRED FREMANTLE OCTOPUS & CONFIT FENNEL | herb salsa 28

ZUCCHINI FLOWERS | ricotta | goats cheese | pecorino (4) 27

pasta

Gluten free pasta available for an extra \$3

POTATO GNOCCHI WITH BLACK TRUFFLE | mixed mushrooms, potato crisps 29

SPAGHETTINI ALLA CARBONARA | pancetta | egg yolk | black pepper | pecorino 28

HAND CUT PAPPARDELLE WITH OSSO BUCO RAGÙ | ribbon egg pasta | veal shank ragù 29

LINGUINE WITH MORETON BAY BUGS | **TIGER PRAWNS** | **MUSSELS** | cherry tomatoes | chilli 39

FETTUCCINE WITH HOUSE PESTO SMOKED CHICKEN | sundried tomato | mascarpone cream 29

SQUID INK TAGLIOLINI WITH SCALLOPS | **ITALIAN CIME DI RAPA** | grated bottarga 34

BUTTERNUT PUMPKIN RISOTTO | braised pork sausage | salted ricotta 29

CRAB & PRAWN RAVIOLI | lemon butter | pangrattato 36

pesce

CRISPY HUMPTY DOO BARRAMUNDI | roasted cherry truss tomatoes | capers | confit garlic 39

ZUPPA DI PESCE | tomato | chilli | leather jacket | mussels | baby calamari | octopus | scallops | vongole | prawns charred ciabatta bread 48

FRITTO MISTO | flash fried john dory | scallops | tiger prawns | baby calamari | aioli | lemon 38

WOODFIRED WA SCAMPI | lemon butter | parsley | chilli 75

carne e griglia

WAGYU BEEF CHEEK | rucola | cabbage | parsley | red wine 39

SLOW BRAISED LAMB SHOULDER | sweet potato puree | split pea 44

WOODFIRED CRISPY PORCHETTA | pork belly | parsnip puree | charred witlof 39

'CAPRETTO' MILK FED BABY GOAT | smoked carrot puree | kipfler potato crisps 39

SALT CRUSTED RIB EYE | 450g grass fed | roasted garlic | rosemary | extra virgin olive oil 52

All our rib-eyes are grassfed & sourced from one of Victoria's most pristine cattle farms, Grasslands. They are completely hormone & antibiotic free.

WAGYU SIRLOIN TAGLIATA | 300g wagyu | 5-6 marbling, local rocket, peppered pecorino, lemon oil 58

500 day grain fed Rangers Valley, Northern NSW.

WOODROASTED BABY CHICKEN | porcini mushroom | corn | peperoncini | lemon 39

EYE FILLET WITH LOCAL & WILD MUSHROOMS | grilled artichokes | red wine jus 45

CONDIMENT SAUCES | peppercorn 6 | truffled mushrooms 6 | red wine jus 6

Please allow 45 mins for well done steaks.

contorni

MARKET GREEN BEANS | hazelnut butter 12

BROCCOLINI WITH GRATED PECORINO | sea butter | chilli 12

WOODROASTED CAULIFLOWER | almond crema | black garlic 18

ROSEMARY & GARLIC ROYAL BLUE POTATOES | rosemary salt 12

SHOESTRING FRIES | rosemary salt | truffle aioli 9

MASH POTATO | sea salt | crispy potato 12

insalate

WITLOF, RADICCHIO & FENNEL | parsley, parmesan | mustard dressing 14

BABY COS LEAF SALAD | roasted walnuts, white wine vinegar, grated pecorino 16

CAPRESE SBAGLIATA | heirloom tomatoes | baby beetroot | buffalo mozzarella | salad burnett 24

CAPRINO PANZANELLA | marinated goats cheese | toasted ciabatta | heirloom tomatoes | spanish onions, cucumber | basil | local olives 23

woodfired pizza

Gluten free pizza base available for an extra \$5

PROSCIUTTO, RUCOLA & PARMIGIANO | tomato | fior di latte | rocket | parmesan 25

MISTO MARE | tomato | fior di latte | tiger prawns | baby calamari | mussels | octopus 26

NDUJA SALAMI & STRACCIATELLA | fior di latte | roman tomatoes | extra virgin olive oil 25

MARGHERITA DOC | San Marzano tomatoes | buffalo mozzarella | basil | extra virgin olive oil 24

GOATS CHEESE & ZUCCHINI FLOWERS | fior di latte | pesto | semi dried tomato | extra virgin olive oil 25

SALSICCIE E CIME DI RAPA | fior di latte | scamorza | pork sausage | italian broccoli rapa | pecorino 25

ALESSANDRA | fior di latte | mushrooms | smoked ham | artichokes | cherry tomatoes 24

GAMBERI | scamorza | provolone cheese | tiger prawns | pesto | potatoes 25

Candelori's wood fired pizza has been created in the traditional Neapolitan way – the dough is worked and shaped only by hand and cooked on the stone floor of a wood fired oven. Our pizzas are thin, well cooked, and have a high, soft crust giving them a distinctive and traditional taste. Our tomatoes, flour and buffalo mozzarella are imported from Italy and are of the highest quality.

Please notify our waitstaff about any allergies, as not all ingredients are specified. All groups of 8 or more will incur a 6% optional surcharge. All bookings on Sundays attract a 10% surcharge.