





## 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

**SWORDFISH 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

**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 | 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 14

**BROCCOLINI WITH GRATED PECORINO** | sea butter | chilli 14

**WOODROASTED CAULIFLOWER** | almond crema | black garlic 18

**ROSEMARY & GARLIC ROYAL BLUE POTATOES** | rosemary salt 14

**SHOESTRING FRIES** | rosemary salt | truffle aioli 12

**MASH POTATO** | sea salt | crispy potato 14

## 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.*