

MEMORY BANK

FOR THE TABLE

Herb focaccia, flaked salt, extra virgin olive oil & marinated olives *NF VG*

Served Complimentary on Arrival

ANTIPASTI

Fritto Misto De Mare, wild rocket aioli, charred lemon 29.0

Tagliere di Salumi - italian cured meats, pickles, grissini 24.9

Burrata, beetroot carpaccio, orange balsamic reduction, smoked almonds 22.0

Herb focaccia, flaked salt, extra virgin olive oil 10.4

PASTA

Rigatoni alla Genovese, northern italian style ragu, pecorino 30.0

Linguine, prawns, chilli, grape tomato & pecorino 32.0

Spinach & ricotta gnocchi, asparagus, spring pea and broad bean cream 27.0

SECONDI

Twice-cooked confit lamb, Calabrian chilli salsa verde, buttered cannellini 38.0

Crispy skinned Barramundi, eggplant agrodolce, basil oil 37.5

Chicken cotoletta, vinaigrette, parmesan, lemon 37.3

CONTORNI

Rocket, parmesan salad, balsamic dressing 15.6

Fritte, rosemary salt 10.0

DOLCE

Tablesides Tiramisu 17.3

Passionfruit-white chocolate semifreddo, macadamia biscuit crunch 16.6

Affagato, fig biscotti 16.6