



Entrees, Mains & Desserts

To Share

Garlic buttered ciabatta bread	10
Bruschetta of Garlic roasted field mushroom and Persian feta	14
Grilled Turkish bread, warm marinated olives and chefs favourite dip	14
Vine Tomato Salad "Barolo Style" with pearl bocconcini, basil and Ligurian olives	16.50

Entree

Pacific oysters doused with salt water vinagrette, citrus and evo	18
Tuscan style salad of green beans, roasted Spanish onion, crushed almonds, basil and oven roasted ciabatta	18.50
Carpaccio of ocean trout, limoncello dressing and celery leaves	20.50
Warm Potato, fontina and pancetta frittata with wild rocket and shaved fennel salad	18
Manjimup Truffled Eggs, slow fried, buttered asparagus and shaved pecorino romano	23
Grilled Sensation Pear, marinated labna, rocket, brioche and truffled honey	22



Location: Cnr of Felix and Mary St, Shop 1 26 Felix Street, Brisbane, Qld 4000 Phone: 3211 7101

Pasta

	Entrée	Main
Porcini and Ricotta Tortoloni with pancetta, braised spring onion and cepe cream fraiche	19.5	30
Hand Rolled Ribbon Pasta with chilli, garlic, lemon, crabmeat and Qld scallops	24	34
Gorgonzola Gnocchetti on sautéed king mushroom, cress and roast hazelnut butter	22	30
Slowly Braised Carnoli Risotto with preserved lemon, sweet bay prawns and lemon cream	22	32
Veal and Belly Pork Meat Balls tossed with rag pasta, tomato soffritto and roast capsicum	22	30
Wagyu Beef, slowly braised in Barolo, with chorizo, button mushrooms and rigatoni	22	30
Ferron Risotto of sautéed chanterelles, shaved West Australian truffles, crème fraiche and parmesan	28	39.5

Mains

Roast Rump of Victorian Lamb with creamed polenta, ratatouille and roast garlic jus		32
Lockyer Valley Beef Fillet on truffle mash and porcini butter		34
Wagyu Beef Medallions (9score) with a ragout of lardons, white asparagus and artichokes		32
Seared Fillet of Barramundi, crushed saffron potatoes, vine tomatoes, olives and spiced tomato coulis		34



Roast Chicken Kiev on parsnip and gorgonzola puree, served with a porcini hollandaise and green asparagus 32

Milk fed Veal and Provolone Involtini on bortolli bean puree, sage nut butter and wood mushroom cream 32.5

Sides

Salad of rocket, cress, parmesan and soft greens 9

Steamed Beans & Broccolini with anchovy butter 9

Desserts

Warm Brioche Cinnamon Toast with double cream and berries 12.00

Malibu brulee with coconut ice cream & almond praline 12.00

Almond Panacotta in a minestrone of Winter Fruits 12.00

Trio of Gelato, roast almonds and lace biscuit 12.00

Cheeses

Australian and Imported Farmhouse Styles.....

Triple cream, Piccante & Dolce Blues,
Cloth Wrapped Cheddar, Brie and Washrind
(Please enquire which are in perfect eating condition)

Individual Cheeses (80gms) served with quince paste and green apple 14.00

Or a selection of three cheeses 22.00



Dessert Wines

60mls

05	Woodstock botrytis sweet white	M claren vale, sa	10.00
06	Pellegrino Pantelleria Passito Liquoroso	Pantelleria, it	9.00
04	Domaine de Durban muscat Beames de Venise	Rhone valley, fr	13.00
nv	Galway Pipe fine old tawny port	Merbein, vic	8.00
nv	Henriques & Henriques Madeira 5 Years	Madeira	10.00
nv	David Franz 'Old Redemption' tawny port	Barossa, sa	14.00