

Pane e Vino

DINNER CENA

PANE

CIABATTA - 5

australian extra virgin olive oil, balsamic

GARLIC BREAD - 7

italian bread, garlic butter

BRUSCHETTA - 15

marinated tomato, garlic, basil,

australian extra virgin olive oil, balsamic

ANTIPASTI

ANTIPASTO - 34

selection of vegetables, cured meats,
seafood, crostini

ARANCINI - 15

pumpkin, sage & mozzarella
with gorgonzola sauce

AUSTRALIAN PRAWNS - 22

garlic, fresh chilli, ciabatta

BBQ SQUID - 19

lemon thyme, unfiltered italian
extra virgin olive oil

CAPRESE SALAD - 15

burrata, heirloom tomato, fresh basil

COZZE - 19

mussels, fresh tomato, white wine,
onion, ciabatta

MIXED OLIVES - 8

sicilian, ligurian & stuffed olives

POLPETTE - 15

pork & beef meatballs, ciabatta, napoli sauce

ZUPPA DI GIORNO

please see our blackboard for
today's soup of the day

PASTA

LASAGNE - 24

grass fed beef ragu, mozzarella, béchamel,
served with garden salad

PUTTANESCA - 24

white anchovies, kalamata olives, fresh chilli,
baby capers, tomato with Spaghetti

OSSO BUCO RAGU - 26

grass fed beef osso buco, red wine,
sage tomato ragù with Casarecce pasta

BOSCAIOLA - 26

bacon, Portobello mushrooms,
rosemary in a white wine & cream sauce with
Papardelle pasta

MARINARA - 30

spagetti in Napoli sauce, hand selected
Australian seafood, white wine, fresh chilli

DUCK RAGU - 29

slow braised whole duck ragu, kalamata olives,
pine nuts, rocket, Orecchietti pasta

PORK RAGU - 27

Rigatoni pasta with braised pork, fresh chilli &
green olives

CARBONARA - 24

Fettaccine, pancetta, free range egg yolk, white
wine, mascarpone, pecorino pepato

TORTELLONI - 25

stuffed with ricotta & porcini, served with
chicken & vegetable broth

GNOCCHI - 25

gorgonzola, roasted pear,
walnuts, mascarpone

Pane e Vino

DINNER CENA

RISOTTO

CHICKEN - 25

free range chicken, cacciatore sausage,
saffron, spinach

MUSHROOM - 27

Portabello and Shiitake mushroom with pine
nuts, truffle and rocket

SALAD

CALAMARI - 24

squid, baby tomatoes, red onion, citrus, herbs

PUMPKIN - 18

roasted butternut, beetroot, feta, leaves,
balsamic dressing

add free range chicken - 5

SIDES

BEER BATTERED CHIPS - 9

rosemary salt, aioli

BROCCOLINI - 9

sauteed, australian extra virgin olive oil, sea salt

RUCOLA - 9

rocket, pear, parmesan, balsamic reduction

SAFFRON POTATOES - 9

fresh herbs, sea salt

SECONDI

PESCE DI GIORNO

please see our blackboard for today's fish of the
day

VEAL SCALOPPINE - 32

milk fed veal with mushroom & leek jus served
with cauliflower puree & seasonal vegetables

BISTECCA - 39

400gm grass fed t-bone, merlot jus, saffron
potatoes & seasonal vegetables

BEEF CHEEKS - 34

slow braised in red wine, served on a bed of
creamy polenta

CHICKEN INVOLTINI 32

free range chicken breast filled with spinach &
mozzarella, wrapped in prosciutto served with
parsnip puree & seasonal vegetables

LAMB SHANK 34

braised with roasted vegetables & wine, served
with creamy potato mash

DESSERT

BRULEE - 14

Vanilla bean & fresh strawberry infused baked
cream served with biscotti

PANE E VINO BROWNIE - 14

Belgium chocolate & spiced rum brownie
served with vanilla ice cream

PANNA COTTA - 14

Cinnamon, caramelised apple, shortcrust
crumb, maple pearls

TIRAMISU - 12

espresso, savoiardi, marsala, mascarpone

GELATO

chocolate, vanilla, pistachio
macademia & white chocolate,

SORBET

lemon - mango - coconut & lime
1 scoop - 4, 2 scoops - 6, 3 scoops - 9