

# Pane e Vino

## PANE

### CIABATTA - 6

Australian extra virgin olive oil, balsamic (v)

### GARLIC BREAD - 8

Italian bread, garlic butter & parmesan (v)

### BRUSCHETTA - 15

marinated tomato, garlic, basil,

australian extra virgin olive oil, balsamic (v)

### PROSCIUTTO CROSTINI - 17

marinated tomato, garlic, basil,

crispy prosciutto & melted mozzarella

## ANTIPASTI

### MIXED OLIVES - 8

sicilian, ligurian & stuffed olives (v) (gf)

### SALT & PEPPER CALAMARI - 12

lightly fried, served w aioli & lemon

### ARANCINI - 12

risotto balls w peas & mozzarella,

served w Napoli sauce (v)

### POLPETTE - 15

pork & beef meatballs, cooked in tomato,

served w ciabatta

### COZZE - 16

mussels, fresh tomato, white wine,

onion, ciabatta (gf)

### VITELLO TONNATO - 19

marinated and poached veal, rocket salad,

creamy tuna sauce (gf)

### FRITTO MISTO - 34

to share - daily selection of fresh seafood lightly

fried, served w accompaniments

### PIATTO DI SALUMI - 32

to share - selection of freshly sliced cured meats,

served w accompaniments

## PASTA

### LASAGNA - 24

grass fed beef ragu, mozzarella, béchamel,  
served w rocket and parmesan salad

### PUTTANESCA - 23

white anchovies, kalamata olives, fresh chilli,  
baby capers, tomato w spaghetti (v\*)

### BEEF RAGU - 26

grass fed beef, red wine, sage & tomato w  
rigatoni

### BOSCAIOLA - 26

bacon, Portobello mushrooms,  
rosemary in a white wine & cream sauce w  
pappardelle pasta

### MARINARA - 30

spaghetti in Napoli sauce, hand selected  
Australian seafood, white wine, garlic & fresh  
chilli

### MARE E MONTI - 29

Fraser Island sand crab, artichoke, Napoli  
sauce, garlic, chilli, fettuccine & finished w  
cream

### ALLA NORMA - 23

roasted eggplant, olives, garlic, tomato, rigatoni  
& ricotta (v)

### CARBONARA - 25

pancetta, free range egg yolk, white wine,  
mascarpone, pecorino pepato w fettuccine

### PESTO E POLLO - 25

basil pesto, free range chicken, thyme cream  
sauce, w pappardelle & parmesan

### GNOCCHI - 24

gorgonzola, roasted pear,  
walnuts, mascarpone (v)

*for vegetarian, allergies and special dietary requirements please ask your waiter*

*15% surcharge on public holidays*

*v vegetarian v\* vegetarian option available*

*gf gluten free gf\* gluten free option available*

# Pane e Vino

## RISOTTO

### PRAWN - 27

Australian prawns, chilli, spinach & asparagus  
(gf)

### CHICKEN - 25

free range chicken, cacciatore sausage,  
saffron, chilli, spinach (gf)

## SALAD

### CAPRESE - 15

bocconcini, heirloom tomato, fresh basil pesto  
& rocket salad (v)(gf)

### CHICKEN CAESAR - 18

cos lettuce, crispy prosciutto, classic Caesar  
dressing, sourdough croutons, parmesan

### CAMPAGNOLA - 15

grilled seasonal vegetables, rocket & tomato w  
Italian dressing (v)(gf)

### GOATS CHEESE - 19

caramelised apple, bacon, grilled goat's cheese,  
tomato & rocket (gf)

## SECONDI

### PESCE DEL GIORNO

your waiter will advise on today's fish of the  
day

### BISTECCA

your waiter will advise on today's steak of the  
day

### VEAL SALTIMBOCCA - 34

milk fed veal with pancetta, sage & white wine  
sauce w Italian roast potatoes & seasonal  
greens

### PARMIGIANA DI MELANZANE - 24

grilled eggplant & zucchini, Napoli sauce,  
mozzarella, basil served w rocket salad (v)

### CHICKEN CACCIATORE 34

free range chicken breast, Napoli sauce w  
garlic, rosemary & served w creamy mashed  
potato & seasonal greens (gf)

### OSSO BUCO - 36

braised with roasted vegetables & wine, served  
w polenta & gremolata

## SIDES

### BEER BATTERED CHIPS - 9

rosemary salt, aioli

### SEASONAL GREENS - 9

sauteed, Australian extra virgin oil, sea salt

### RUCOLA - 9

rocket, pear, parmesan, balsamic reduction

### GARDEN SALAD - 9

seasonal garden greens, balsamic vinegerette

### ITALIAN ROASTED POTATOES - 9

fresh herbs, sea salt

## DESSERT

### TIRAMISU - 12

espresso, savoiardi, marsala, mascarpone

### BRULEE - 14

vanilla bean baked cream served with biscotti

### PANE E VINO BROWNIE - 14

Belgium chocolate & spiced rum brownie  
served with vanilla ice cream

### PANNA COTTA - 14

vanilla, berry coulis, fresh berries

### GELATO & SORBET

chocolate, vanilla, pistachio, macademia &  
white chocolate, lemon, mango, coconut & lime

1 scoop - 4, 2 scoops - 6, 3 scoops - 9

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