

Alba

Feed Me

Indulge in our daily chef's Feed Me menu, featuring a range of dishes across our menu that are designed to share, incl dessert! This is a whole table experience.

Antipasti

MONKEY LOAF garlic & herb pull apart, whipped butter	13
SICILIAN OLIVES garlic, rosemary, orange zest (vg, gf)	11
MORTADELLA quattro stelle (80g) (gf)	12
SALAMI italiano (80g) (gf)	13
PROSCIUTTO DI PARMA san nicola 36m (80g) (gf)	15
BRESAOLA valtellina, air dried (80g) (gf)	16
TALEGGIO LAVATO semi-soft 6w matured (50g) (v, gf)	13
GORGONZOLA DOLCE DOP blue 50d aged (50g) (v, gf)	15
PECORINO SARDO DOP semi-hard (50g) (v, gf)	14
GIADINIERA pickled vegetables (vg, gf)	9
CIPOLLA pickled onion (vg, gf)	8

Seafood Bar

SEASONAL OYSTERS (EA) natural or chardonnay, kiwi, cucumber & dill granita (gf)	6
MARKET SEAFOOD VOL-AU-VENT creamy dill sauce, salmon roe	MP
KINGFISH CRUDO citrus vinaigrette, house pickled tomato medley, grape (gf)	27
CHAR GRILLED SQUID SKEWER (2) squid ink aioli, rocket pesto (gf)	23
SEARED HOKKAIDO SCALLOPS (3) pumpkin puree, crispy prosciutto, n'duja foam (gf)	27
GRILLED WHOLE TIGER PRAWNS (3) garlic butter, tomato salsa vergine (gf)	26

Piccoli Piatti

FRIED ZUCCHINI FLOWERS (2) ricotta, red capsicum coulis, basil oil (v)	15
TOMATO BRUSCHETTA (3) straciatella, basil, red onion, garlic (vgo, gfo)	18
CHICKEN LIVER PÂTÉ candied orange, cacao, brioche (gfo)	23
LA DELIZIA BURRATA poached pear, prosciutto, balsamic, basil oil (vo, gf)	28
KANGAROO POLPETTE baked meatballs, tomato sugo, ricotta salata	23
BEEF CARPACCIO truffle emulsion, shimeji mushroom, parmesan, pepitas (gf)	26
FUNGHI ARANCINI (3) trio of mushrooms, tomato, mozzarella, parmesan, rocket (v)	19
CRISPY EGGPLANT FINGERS caponata, micro herbs, basil oil (vgo, gfo)	23

Pasta Fresca

84 SQUID INK SPAGHETTI mussels, chilli, garlic, wine wine, tomato, fish pangrattato	38
HAND MADE TRIANGOLI beef ragu, parmesan form, pickled onion, pistachio crumb	36
GNOCCHETTI SARDI basil pesto, straciatella, confit tomato (v, gfo)	32
VODKA RIGATONI tomato, cream, chilli, parmesan (vgo, gfo)	33
SPINACH ORECCHIETTE braised lamb, parmesan, ricotta salata (gfo)	35
CASARECCE prawn, arrabbiata, cherry tomato, chilli (gfo)	36
SAFFRON RISOTTO red wine braised beef cheek, taleggio cream	38

Principale

SNAPPER PIE white truffle oil, onion soubise, grilled truss tomato	46
RUMP CAP (250G) or RIB EYE (350G) grilled broccolini, peppercorn jus, native salsa verde (gf)	44 52
PORCHETTA burnt baby gem, carrot puree, wholegrain mustard jus (gf)	38
DUCK BREAST parsnip puree, maraschino cherry, orange, house made jus (gf)	42
WOOD ROASTED CAULIFLOWER coconut mint emulsion, almonds, grape (vg, gf)	34
GRILLED SWORDFISH beurre blanc, finger lime, fennel salad (gf)	43

Contorni

LEAF SALAD cherry tomato, cucumber, red onion, house dressing (vg, gf)	13
APPLE SALAD fiji apple, date, frizze (vg, gf, df)	14
SAUTÉED GREENS sugar snap peas, beans, mint, pea shoots (vgo, gf)	14
CRISPY BAKED POTATOES whipped ricotta, black pepper, lemon (vgo, gf)	16
RUSTIC FRIES rosemary salt, truffle aioli (vgo, gf)	12

Dessert

NONNA'S TIRAMISU served table side (v)	17
VANILLA PANNA COTTA coconut & maple crumble (gf)	16
BERRY SEMIFREDDO strawberry, sumac coulis, plum meringue, seasonal fruit (v, gf)	16
TRIPLE CHOCOLATE TORTA crushed pistachio, chocolate soil, ricotta gelato (v, gf)	17

v - vegetarian | vg - vegan | vgo - vegan option | gf - gluten free | gfo - gluten free option

Every care will be taken to avoid any cross contamination, however we do make our pasta fresh and have flour present in the air.

Please advise waitstaff of all dietary requirements, including Coeliac Disease. Public Holidays incur a 15% surcharge.