

BOCCATA

APERITIVI

Mount Zero marinated olives	8
Oysters White balsamic mignonette	5.5 ea
Deep fried lasagne Paprika	12
Focaccia Roasted garlic butter	8 ea

ANTIPASTI

Burrata ‘That’s Amore’ Artichoke tapenade, almonds	24
Tuna crudo Mascarpone, citrus, chilli oil	26
Calamari and whitebait fritto Parsley aioli	20
Salumi Misti Giardiniera pickles	23

PRIMI

Baked conchiglie Vodka sauce, stracciatella	32
Pappardelle Bolognese ragù, Parmigiano Reggiano	36
Trofie Garlic, chilli, prawns	38
Gnocchi Wild mushroom, truffle, Cacio e Pepe	38
Risoni zuppa Pumpkin, kale	28

SECONDI

Market fish	MP
Roasted half cockerel Gremolata sauce	39
Veal meatballs Polenta, basil	36
300g Bistecca Radicchio, eschalot Agrodolce	65
Eggplant Parmigiana Ricotta salata	32
Caesar Smoked chicken, bacon, white anchovies	30

PIZZA

Margherita Boccata San Marzano tomato, Mozzarella di Bufala, fresh basil	24
Quattro formaggi Fior di latte, gorgonzola, fontina, parmesan, honey	28
Capri Prawns, San Marzano tomato, zucchini, fior di latte, ‘Nduja, capers	33
Carbonara White base, Pecorino Romano, guanciale, confit egg yolk, black pepper	33
Diavola Salami, San Marzano tomato, onion, chilli oil	32

CONTORNI

Winter leaves salad Burnt honey dressing	14
Fries Rosemary salt	14
Soft polenta Herb butter	14
Seasonal greens Raisins, pine nuts	15

DOLCI

Fior di latte soft serve Olive oil, Murray River salt	14
Chocolate torta Zabaione cream, orange compote	24
Ricotta and pistachio cannoli	8 ea
Affogato Add Frangelico	12 / 18
Seasonal fruits	15
Formaggi Selection of local cheeses with condiments	26



Allow us to fulfil your needs – please let one of our wait team members know if you have any special dietary requirements, food allergies or food intolerance.
Whilst all care is taken in the preparation of all foods, traces may still be found due to accidental cross contamination.
10% surcharge applies on weekends | 15 % surcharge applies on public holidays

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