



DINNER

ANTIPASTI

- Freshly shucked oysters, mignonette or pancetta roasted 6ea
- Pumpkin & sage arancini (3) 18
- San Daniele prosciutto 25
- Slow braised beef cheek, cauliflower, soft herbs, crisp shallot 25
- Grilled WA prawns, preserved lemon 32
- Beef carpaccio, house smoked eye fillet, confit grape tomato, pine nut 29
- Salmon & crab, poached blue swimmer crab & salmon, crostini 29
- ½ shell Abrolhos Island scallops (3), lemon, breadcrumbs 36
- Snapper croquettes (3), aioli, salmon roe, baby herbs 24
- Local burrata, pickled stone fruit 28
- Eggplant parmigiana, tomato sugo, basil, buffalo mozzarella 24

PASTA

- Campanelle, house made salciccia, fennel, courgette, chilli flakes 38
- Creste Di Gallo, slow cooked duck, cavolo nero, porcini 40
- Penne, Shark Bay prawn, shellfish reduction, fennel, courgette 42
- Pumpkin ravioli, local mushroom, macadamia, crisp sage 38
- Spaghettoni, crab, prawn, mussels, tomato 42
- Tagliatelle, lamb ragu, slow roasted shallot, spinach 40
- Gluten free pasta (not suitable for allergens) 5

CARNE E PESCE

Roasted free range chicken breast, sweet corn, crisp pancetta	40
South west lamb loin, potato, roasted olive, poached tomato	49
Beef eye fillet medallions, sweet potato, local mushrooms	62
West Australian 8/9 score Wagyu sirloin, jus	150
Cauliflower, rocket, ajo blanco, herb oil, almond, pomegranate	36
Crumbed pork cotoletta, celeriac, potato, apple, salsa verde	40
Slow roasted duck breast, sardinian salame, grape, quince jus	46
Today's line caught fish, acqua pazza, fennel, tomato, herbs	52

INSALATA

Roasted pumpkin, rocket, balsamic, onion, pine nut, pecorino	28
Baby spinach, cucumber, grape, candied walnut, ricotta	28
Local stonefruit, tomato, cucumber, soft herbs, pomegranate	28
Ox heart tomato, buffalo mozzarella, basil, white balsamic, scorched almond	30

Add :

House smoked salmon	12	Poached free range chicken breast	12	chilled WA prawn tails	17
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CONTORNI

Rustic cut chips	15
Mixed leaves, pickled shallot, soft herbs	15
Roasted brussels Sprouts, agrodolce, currant, pinenut	15
Grilled broccolini, lemon	15

ISOLETTA

PIZZERIA

Our pizzas are made with premium, quality cheese including Parmigiano Reggiano, Stracciatella & Fior di Latte and of course our famous, authentic Italian dough.

SAN MARZANO PIZZA ROSSE

- Queen Margherita 26
buffalo mozzarella, fresh basil
- Prosciutto 29
stracciatella, fresh tomatoes, basil
- Piccante 29
hot salami, shallot, parsley
- Capricciosa 29
mushroom, ham, artichokes, olives
- Bresaola 30
wagyu bresaola, rocket pesto, lemon
- Campidanese 29
sausage ragu, pecorino, saffron oil
- Sarda 29
Sardinian salame, pecorino, eucalyptus honey, thyme
- Mare 30
prawns, calamari, bottarga, parsley

PIZZA BIANCHE

- Formaggi 29
fior di latte, gorgonzola, pecorino, maple syrup, macadamia
- Gamberi 32
prawn, zucchini, ricotta, lemon, chilli
- Rustica 28
smoked provola, roasted potatoes, pancetta, rosemary
- Affumicata 28
smoked eggplant, provola, pine nuts, tomato, paprika, basil
- Broccolini 27
anchovies, pecorino, garlic, chilli
- Finocchio 29
fennel, gorgonzola, grape, nduja
- Alessio's 29
local mushrooms, macadamia, eucalyptus honey, lemon myrtle
- Focaccia 19
traditional hand stretched focaccia, garlic, rosemary, sea salt flakes

EXTRAS

gluten free base (not suitable for allergens) 5, Sardinian salame 9, prawns 9, mushrooms 5, anchovies 4
ham 5, artichokes 4, prosciutto 9, olives 4, fresh rocket 4