

PRIMI

- fritto misto** (v) 75
a classic mix of seasonal vegetable tempura served with red pepper jam & lemon oregano salt
- cheesy polenta chips** (gf) 85
with mozzarella, parmesan & romesco
- arancini alla dumbo** 85
crunchy risotto balls with chilli jam & aioli
chef's recommendation
- parmesan crumbed mushrooms** 80
with lemon dill aioli
kind of like calamari for vegetarians
- bruschetta** (vo) 75
our 48 hour sourdough, grilled with sicilian caponata and/or lemon ricotta & roast cherry tomatoes
- garlic bread** (vo) 45
local RSL style - oven baked, foil wrapped, homemade focaccia with garlic butter & fresh herbs

burrata 180
pull apart creamy mozzarella with tapenade, pepper jam, relishes, breads

antipasto (vo) 150
a tasting plate of our favourite small foods

perfetto per due!



please alert staff to allergies

we add 15% tax & service. thank you for your patronage

SECONDI

- verdure arrosto** (v, gf) 140
a selection of roasted beetroot, onions, garlic, pumpkin, carrots & mushrooms garnished with toasted seed gremolata, pickles and purees
our favourite dish from the wood oven
- ravioli sbagliati** 110
the classic but with a cheat: wonton skins with spinach & ricotta, nutmeg, pomodoro sauce, basil & parmigiana
try it with a negroni sbagliato from the cocktail trolley
- girasoli di zucca** 110
homemade pumpkin ravioli served with roast tomato cream, ricotta & crisp fried basil
- gnocchi pomodoro** 110
our famous gnocchi served with tomato velouté, stracciatella & basil
- pasta al forno** 130
a daily special from the oven of lasagna, or mac & cheese
- uncle tony's soft polenta** (gf) 120
with braised beetroot cheeks, walnuts, spinach, gorgonzola & truffle oil
chef's recommendation
- fettuccine ai funghi** 110
spinach pasta, mushroom, parmesan, cream
our best seller
- green spaghetti** (v, gf) 85
kale pesto, roasted tomatoes & kale chips
all pastas can be swapped for gluten free penne, spaghetti or fettuccine

INSALATA

- insalata mista** (v) 85
seasonal salad of organic greens, roasted vegetables & giardiniera pickles
- radicchio e finocchio** (v) 75
salad of fennel, radicchio, black olive, orange, pangrattato
- haloumi & tomato** (gf) 70
with spinach, cucumber & mint
(p.s. we support local cheesemakers)

PIZZA

48-hour sourdough
brooklyn style

the perfect pizza should have lots of black spots

- rocky II** 95
simple: tomato, mushrooms & mozzarella topped with fresh baby rocket
- margherita, the classic** 100
tomato, basil, bocconcini
- giuseppe verdi** (v) 90
kale cashew pesto, broccolini, almonds, pumpkin seeds, kale chips
- funghi** 100
button & oyster mushrooms, thyme, ricotta, parmesan, caramelised onions, dried chilli
- el greco** 105
spinach, ricotta, kalamata olives spanish onions, oregano, lemon
- pinocchio** 115
caramelised fennel, zucchini, candied lemon, dill, ricotta, bocconcini & parmesan
da vini i capolavori pinot grigio
- stromboli** 95
spicy tomato sambal, agrodolce onions stracciatella, roasted paprika, radicchio
- bianca jagger** (v) 85
potato, rosemary, black olives, garlic oil, dried chilli, rocket
- delfino** 115
red & yellow cherry tomatoes, bocconcini, parmigiano, passata, garlic oil, basil
cheers to don maurizio terzini
- nero** 200
tapenade, grapes, molasses, walnuts, shredded radicchio, baby rocket & a whole burrata
- long hot summer** 110
artichoke, mushroom, tomato, oregano, mozzarella, dried chilli
leonardo da vinci chianti
- genova** 95
garden fresh basil, cashew & parmesan pesto, ricotta, roasted cherry toms & crunchy pepitas
- melanzane** 110
roasted eggplant, yellow peppers, tomato, stracciatella, parmesan, chilli
fatascia syrah
- arlecchino** 115
harlequin coloured quarters of garlic oil & pesto with pumpkin, feta, sage & caramelised onions
ortonese chardonnay
- pimp it** > add a whole burrata 120
- swap it** > change the sourdough base for gluten free rice flour 30
- add it** > extra grated parmesan; olive oil, truffle oil, any vegetable topping 20
- flip it** > change cheese to vegan nutritional yeast (wet & dry) 30
- transform it** > add extra any artisanal cheese - bocconcini, stracciatella, parmesan, mozzarella, ricotta 80/70g

CONTORNI

- patate al forno** (v, gf) 55
oven roasted confit potato, onion & rosemary
- roasted cauliflower & onions** (v, gf) 65
with lemon, tahini & seeds
- truffle mash** (gf) 55
creamy mashed potato with truffle oil & chive
- baby romaine splits** (gf, vo) 55
lemon vinaigrette, toasted seeds, parmesan

v > vegan vo > vegan option on request gf > gluten free gfo > gluten free option on request

we hope but cannot guarantee that gluten free dishes have absolutely no contact with pizza flour during preparation

DESSERT

ti-remix-u 75
variations on a theme tiramisù

torta al limone 70
rich lemon curd with caramelised crust & berries

cioccolato (gf) 75
rich, luscious, 64% dark chocolate mousse
served with honeycomb cream & almond croccante

raw pie (v, gf) 65
we borrowed this from the elephant. yum

creme brûlée di lampone (gf) 75
raspberry studded white chocolate custard
with a burnt sugar top
crack that baby!

COFFEE

»»»»»»»» expertly brewed in a la marzocco linea classic
» 100% indonesian beans, roasted locally in our village

espresso, ristretto, macchiato 30

piccolo, latte, cappuccino, flat white 40

affogato with gaya gelato 65

italiano 120
a spiked coffee: espresso, luxardo, cherry vodka

MIXOLOGY

all 140

spiked milkshake (vo)
creamy gelato-based shakes:
dark chocolate bourbon or coconut vodka

too much too young (the specials)
chocolate vodka martini with baileys & premium cacao

the white room (klf)
baileys, crème de cacao, amaretto,
frangelico & coconut cream

totally wired (various, italy)
cold brew coffee, vanilla vodka, borghetti, caramel

v > vegan | vo > vegan option on request
gf > gluten free | gfo > gluten free option on request
we add 15% tax & service
thank you for your patronage

MIXOLOGY



our cocktails are named after great albums. let us know if you'd like us to play one for you. we use only premium alcohol, quality fruits, juices, homemade cordials, syrups & bitters.

3ft high & rising (de la soul)

all 120

pineapple sage martini

sgt peppers (the beatles)

gin, burnt lemon, charred rosemary, pepper, coriander

hello nasty (beastie boys)

frozen mojito x margarita: tequila, mint, lime, sugar

remedy (bassment jaxx)

gin, passionfruit, cucumber, basil, lime, tonic

outlandos d'amour (the police)

apple lemongrass margarita: tequila, triple sec, lime

tropicale! (various, mexico)

tequila, spiced rum, berries, lemon thyme, ginger ale

rebirth of cool (various, uk/usa)

all 140

our best seller: spice islands old fashioned

totally wired (various, italy)

cold brew coffee, vanilla vodka, borghetti, caramel

let it bleed (rolling stones)

the elephant's famous bloody mary + a double shot of vodka

the godfather (soundtrack)

negroni sbagliato: rosso vermouth, campari, prosecco

light my fire (shirley bassey)

vodka, snakefruit juice, fresh red chilli (it's hot!)

australiana (austen tayshus)

dumbo limoncello, lemonade, lime juice & angostura bitters

stop making sense (talking heads)

lychee gimlet, our tropical version of the classic

jazzmatazz (guru)

watermelon & limoncello tiki. #picoftheday

CLASSICS

all 120

we make excellent versions of all your favourite cocktails. have a chat with our friendly barmen.

ON THE TROLLEY

our senior mixologist makes daily cocktail specials at your table from today's best ingredients. it's fun. you should try it!

HAPPY HOUR

5 - 7 pm

2 for 1 deals on house beer, wine and selected cocktails: classic margarita, the best espresso martini in town, "australiana" and our watermelon "melopolitan"

VINO

BIANCO

glass/btl

mt. rozier (western cape, sth afr) ethical & sustainable the flower garden reserve '21 sauvignon blanc **110/525**

fantini (sicilia, ita) **115/545**
terre siciliane igt '21 pinot grigio

ortonese (abruzzo, ita) **575**
terre di chieti igt '21 malvasia chardonnay

da vinci i capolavori (emilia-romagna, ita) **750**
dama con l'ermellino rubicone igt '20 pinot grigio

corte giara by allegrini (veneto, ita) **585**
soave doc '21 garganega 80% chardonnay 20%

isola cantina belita bianco (north bali, ind) **100/450**
local grapes, italian makers NV belgia dry white

VINO ROSSO

glass/btl

mt. rozier (western cape, sth afr) ethical & sustainable the house martin reserve '21 pinot noir **110/525**

i muri vigneti del salento (puglia, ita) **125/575**
puglia igt '21 primitivo vendemmia

il pumo san marzano (puglia, ita) **600**
salento igt '21 negroamaro

leonardo da vinci (toscana, ita) **650**
chianti docg '20 sangiovese 85% merlot 10%

fatascia (sicilia, ita) **750**
syrah sicilia doc '21 shiraz

isola cantina belita rosso (north bali, ind) **100/450**
local grapes, italian makers NV syrah, malvasia nera

ROSATO

glass/btl

pipoli vigneti del vulture (basilicata, ita) **130/600**
rosato basilicata igt '21 aglianico 100%

palm par l'escarelle (provence, fra) EU certified organic **750**
rose mediterranean igt '21 grenache, syrah, cinsault

isola cantina belita rosato (north bali, ind) **100/450**
local grapes, italian makers NV malvasia nera

SPARKLING

glass/btl

leonardo da vinci (veneto, ita) **145/650**
prosecco extra dry treviso doc NV glera 100%

swarovski gran cuvee bianco (abruzzo, ita) **950**
sparkling white wine NV cococciola 60%,
trebbiano 25%, pecorino 15%

VINO DELLA CASA

glass/0.5l/1l

our house wine: bianco, rosso, rosato **70/210/400**

due to unpredictability of supply some premium wines may not be available. please ask your waiter for any specials

we add 15% tax & service
thank you for your patronage

BEER

anker pilsener (bekasi, indonesia)	330ml
4.8% deep-golden with a creamy foaming head, strong flavors and a hint of bitterness	60
island brewing pilsener (canggu, bali)	65
4.1% hints of citrus. an undertone of malty sweetness. crisp & malty	
island brewing small hazy (canggu, bali)	75
4.8% plenty of hops and fruity flavours but not necessarily bitterness	
island brewing pale ale (canggu, bali)	70
4.8% well balanced with a forward malt and hop profile, crushable	
little creatures xpa (fremantle, aus)	75
4.9% mildly bitter. tropical fruits. refreshing	

COOLERS

made from home brewed cordials,
fresh seasonal fruit and low carbon soda

strawberry orange crush	all 45
watermelon lemonade	
lime & lemongrass squash	

SOFT DRINKS

aqua reflections 380ml / 750ml	40/65
sparkling or still	
acqua dumba 1000ml	30
our low carbon, no plastic, filtered reverse osmosis water sparkling or still	
darma kombucha 350ml	45
rosella or turmeric	
coke, diet coke, sprite 250ml	35

SWAG

join the crew:



caps or tees	150
---------------------	-----

we add 15% tax & service
thank you for your patronage

