

UNIVERSAL

WINE BAR

ASSAGI

Ciabatta bread, EVOO	2
House marinated olives	5
Vito's anchovies Joseph vinegar, chilli, garlic, EVOO	7.5
Bruschetta vine ripe tomato, fior di latte, basil	8
Bruschetta duck liver, sage, peppercorn	8
Scallop shallots, saffron cream	8
Calamari fritti, lemon, aioli	14
Grilled sardines, Joseph vinegar	12
Eggplant dumplings roasted tomato salsa	12
Grilled zucchini marinated with mint and chilli	9.5
Stuffed red pepper sundried tomato, spinach, rice	12
Spinach rotolo cheese and herb filling	9.5
Chargrilled Calabrian sausage Napoli sauce	11
Chargrilled quail with potato fritte	16.5
Pumpkin Pizzetta Roasted pumpkin, sage, pecorino	12
Seafood Pizzetta Calamari, prawn, fiore di latte, chilli	16
Prosciutto Pizzetta Prosciutto, spinach, gorgonzola	16

PRIMI

LINGUINE MARE mussels, prawns, calamari, fish, tomato	26.5
GNOCCHI DOLCE LATTE spinach, gorgonzola, white wine, cream	22.5
RISOTTO roasted baby beetroot, fresh goat cheese	22.5

INSALATA

CHICKEN baby endive, kipfler potatoes, roasted peppers, lime dressing	21
FRESH MOZZARELLA fior di latte, green leaves, tomato, lemon, cracked pepper	16
ROASTED BABY BEETROOT mesculin, goat cheese, balsamic glaze	18

SECONDI



DAILY MAIN COURSES
ON MENU BOARD



SIDES

HAND CUT POTATOES	7.5
SEASONAL GREENS	8.5

DOLCE

DARK CHOCOLATE TORTA Belgian chocolate torta, double cream	16
TIRAMISU coffee sponge, mascarpone, chocolate	14
AFFOGATO vanilla ice cream, amaretto, ristretto coffee	16

OYSTERS

Naturale lemon, tabasco	2.5 ea
Primavera shallots, coriander, chilli	3 ea
Prosciutto grilled prosciutto, tomato salsa	
Oyster del giorno daily special	
Oyster plate	35
<i>freshly shucked on the premises</i>	

AFFETTATO

Capocollo	9 ea
Salami	
Parma Prosciutto	
Affettato plate	25

FORMAGGI

Tasmanian double brie	14 ea
Woodside ashed goat cheese	
Gorgonzola dolce latte	
Provolone Piccante	
Pecorino Romano	
Formaggi plate	35
<i>crispbread, marinated figs, fresh fruit</i>	

MONDAY - SATURDAY
LUNCH 12 - 3pm
DINNER 6pm - late
Sundays during Summer