

alba

Feed Me

Indulge in our daily chef's Feed Me menu, featuring a range of dishes across our menu that are placed in the middle to share, including dessert! The whole table must partake.

Antipasti

MONKEY LOAF garlic & herb pull apart, whipped butter	12
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)	12
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) <i>mignonette, tabasco, lemon (gf)</i>	5.5
BEETROOT SALMON GRAVLAX <i>chive, mesclun salad, citron dressing (gf, dfo)</i>	24
KINGFISH CRUDO <i>blood orange, citronette, shiso (gf)</i>	27
CHAR GRILLED SQUID SKEWER (2) <i>squid ink aioli, rocket pesto (gf)</i>	23
SEARED HOKKAIDO SCALLOPS (3) <i>garden pea puree, crispy prosciutto, n'duja foam (gf)</i>	27
GRILLED WHOLE TIGER PRAWNS (3) <i>garlic butter, lemon (gf)</i>	24

Piccoli Piatti

FRIED ZUCCHINI FLOWERS (2) <i>ricotta, red capsicum coulis, basil oil (v)</i>	14
TOMATO BRUSCHETTA (3) <i>stracciatella, basil, red onion, garlic (vgo, gfo)</i>	16
CHICKEN LIVER PÂTÉ <i>candied orange, cacao, brioche (gfo)</i>	22
LA DELIZIA BURRATA <i>rhubarb, prosciutto, citronette, balsamic, basil oil (vo, gf)</i>	27
KANGAROO POLPETTE <i>baked meatballs, tomato sugo, ricotta salata</i>	22
BEEF CARPACCIO <i>truffle oil, lemon, shaved parmesan, rocket (gf)</i>	26
SUNDRIED TOMATO ARANCINI (3) <i>goat cheese, grana padano foam (v)</i>	19
CRISPY EGGPLANT FINGERS <i>caponata, micro herbs, basil oil (vgo, gfo)</i>	23

Pasta Fresca

PASTA DEL GIORNO <i>ask staff for today's pasta special (gfo)</i>	82	MP
PASTA RIPIENA <i>handmade egg pasta, seasonal rotating filling</i>		MP
GNOCCHETTI SARDI <i>basil pesto, stracciatella, confit tomato (v, gfo)</i>		31
VODKA RIGATONI <i>tomato, cream, chilli, parmesan, bread bowl (vgo, gfo)</i>		32
SPINACH ORECCHIETTE <i>braised lamb, parmesan, ricotta salata (gfo)</i>		34
CASARECCE <i>prawn, arrabbiata, cherry tomato, chilli (gfo)</i>		34
SAFFRON RISOTTO <i>red wine braised beef cheek, taleggio cream</i>		37

Principale

SNAPPER PIE <i>white truffle oil, onion soubise, grilled truss tomato</i>		46
RUMP CAP (250G) <i>grilled broccolini, peppercorn jus, native salsa verde (gf)</i>		44
PORCHETTA <i>burnt baby gem, wholegrain mustard jus (gf)</i>		38
DUCK BREAST <i>parsnip puree, crushed coffee, house made jus (gf)</i>		42
WOOD ROASTED CAULIFLOWER <i>coconut mint emulsion, almonds, grape (vg, gf)</i>		33
GRILLED SWORDFISH <i>beurre blanc, finger lime, fennel salad (gf)</i>		42

Contorni

LEAF SALAD <i>cherry tomato, cucumber, red onion, house dressing (vg, gf)</i>		13
APPLE SALAD <i>fiji apple, date, frizze (vg, gf, df)</i>		14
SAUTÉED GREENS <i>sugar snap peas, beans, mint, pea shoots (vgo, gf)</i>		13
CRISPY BAKED POTATOES <i>whipped ricotta, black pepper, lemon (vgo, gf)</i>		15
RUSTIC FRIES <i>rosemary salt (vgo, gf)</i>		12

Dessert

NONNA'S TIRAMISU <i>served table side</i>		16
VANILLA PANNA COTTA <i>mango, crumble (v, gfo)</i>		16
DAILY GELATO & SORBET SELECTION <i>ask our staff for today's choices</i>		14
FRUIT THREE WAYS <i>sorbet, freeze dried, fresh (vg, gf)</i>		14

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.