

La Cantina

DINE IN MENU

ASSAGGINI

GARLIC BREAD (V)	5
MARINATED OLIVES (GF)(V)	8
ROSEMARY, SEA SALT FOCACCIA (V)	12
SICILIAN WHITE ANCHOVIES (GF) 🌶️	12
Chilli oil, citrus zest & basil	
BURRATA (GF)(V)	16
Basil pesto, cherry tomatoes, extra virgin olive oil	

ANTIPASTI

ARANCINI FUNGHI (V)	15
Crumbed porcini risotto balls, aioli, lemon & parsley	
BIANCHETTI FRITTI	17
Battered white baits, pesto mayo, lemon	
GAMBERONI ALLA GRIGLIA 🌶️	22
Grilled Australian king prawns served with capers and chilli sugo, salsa verde, dill & lemon zest	
CARPACCIO DI MANZO	19
Thinly sliced beef Carpaccio, lemon mustard vinaigrette, rocket, capers & shaved Grana Padano	
ANTIPASTO 16 (SERVES 2) /32 (SERVES 4)	
Prosciutto di Parma, Sopressa, Mortadella, bocconcini, marinated olives, pickled veggies & rosemary focaccia	

PASTA & RISOTTO

(All pasta are house made and freshly cooked A-La-Minute)

PAPPARDELLE FUNGHI (V) 🌶️	26
Mushrooms, porcini, confit garlic, chilli, Grana Padano & parsley	
TAGLIATELLE CON GAMBERI	29
Australian king prawns, zucchini, white wine, cherry tomatoes, bisque & lemon zest	
GNOCCHI	29
With slow cooked beef ragù, tomato sugo, Grana Padano & rosemary	
GARGANELLI SALSICCIA 🌶️	27
Hand shaped durum wheat pasta served with fennel sausages, cime di rapa (Italian broccoli rabe), chilli, garlic, parsley & shaved Grana Padano	

AGNOLOTTI DI ANATRA	29
Filled with confit duck, sultanas and mascarpone, burnt butter sage sauce with shaved Grana Padano & crispy sage	
FETTUCINI AL NERO DI SEPIA 🌶️	27
Squid ink Fettuccini, loligo squid, n'duja (Calabrese spicy salami paste), chilli, tomato sugo, white wine & basil	
RISOTTO PESTO E ASPARAGI (GF)(V)	26
Pesto risotto served with grilled asparagus, stracciatella cheese, semi dried tomatoes & lemon	

MAINS

COTOLETTA DI MAIALE	34
Crumbed pork cutlet, Italian slaw, cherry tomatoes, apple mostarda & lemon	
GALLETO ALLA DIAVOLA (GF) 🌶️	36
Partially deboned spatchcock, signature chilli paste served with long green chilli, crispy chat potatoes & Salmoriglio sauce	
FILLETO DI SALMONE (GF)	34
Pan seared Atlantic salmon fillet served with pesto, warm italian relish and lemon	
TAGLIATA DI MANZO (GF)	38
Beef eye fillet, creamy porcini sauce, rocket, shaved Grana Padano & pink pepper	
AGNELLO AL FORNO (GF)	38
Lamb rump sous vide and served medium rare with capers and dill greek yoghurt with balsamic chutney, roasted asparagus and mint salsa	

CONTORNI

CHAT POTATO (GF)(V)	10
With sea salt and rosemary	
BROCCOLINI (GF)(V)	12
Extra virgin olive oil, almond flakes, semi dried tomatoes	
INSTALATA DI ARUGULA (GF)(V)	12
Rocket, pear, walnuts, Grana Padano, lemon vinaigrette	
INSALATA DI POMODORO (GF)(V)	12
Southern Italian tomato salad, oregano, basil, red onion & sea salt	

PIZZA

MARGHERITA (V)	20
San Marzano tomato base, fior di latte, basil	
CALABRESE 🌶️	23
San Marzano tomato base, fior di latte, pepperoni, Spanish onion, capsicum, chilli flakes	
VIVIANA (V) 🌶️	23
San Marzano tomato base, fior di latte, gorgonzola, eggplant, chilli flakes, rocket, Grana Padano	
DOMS	24
San Marzano tomato base, fior di latte, ham, bacon, pepperoni, mushroom, olives, anchovies	
CANTINA	23
Fior di latte, house made fennel sausages, chat potato, rosemary, gorgonzola	
PROSCIUTTO	25
San Marzano tomato base, fior di latte topped with rocket, Grana Padano, Prosciutto di Parma	
GAMBERI	27
Prawns, fior di latte, cherry tomatoes, capers, pesto & lemon	

DESSERT

PANNA COTTA CON PERE E UVA (GF)	15
Vanilla bean infused panna cotta served with almond crumble and pear & grape compote	
TIRAMISU DELLA LA CANTINA	15
Layered with mascapone, espresso soaked savoiardi and decadent chocolate ganache	
CANNOLI	15
House made fresh Cannoli pastry filled with ricotta, candied fruits with toasted pistachio served with lemon sorbet	
SEMIFREDDO AL CIOCCOLATO (GF)	15
Chocolate semifreddo with Italian nougat and sea salt caramel popcorn	
TRIO DI SORBETTO (GF)(DF)	15
Three flavours of sorbet, raspberry, mango and lemon, served with almond crumble	
AFFOGATO (GF)	15
Espresso, vanilla bean gelato, Frangelico	

VINO DOLCE

VASSE FELIX CANE CUT	12/ 55
Margaret River, WA	
PRIMO ESTATE BOTRYTIS RIESLING	14/ 58
McLaren SA	

SHARING MENU

\$55 PER HEAD (MINIMUM 2 PEOPLE)

ANTIPASTO

Prosciutto di Parma, Sopressa, Mortadella, bocconcini, marinated olives, pickled veggies & rosemary focaccia

ARANCINI FUNGHI (V)

Crumbed porcini risotto balls, aioli, lemon & parsley

GNOCCHI

With tomato beef ragù, Grana Padano & rosemary

COTOLETTA DI MAIALE

Crumbed pork cutlet, Italian slaw, cherry tomatoes, apple mostarda & lemon

CANNOLI (V)

House made fresh Cannoli pastry filled with ricotta, candied fruits with toasted pistachio served with lemon sorbet

Grana Padano Aged Parmesan Cheese **Fior di Latte** Italian Mozzarella **N'duja** Calabrese spicy salami paste
(V) Vegetarian **(GF)** Gluten Free **(DF)** Dairy Free

La Cantina is fully licensed. We allow BYO bottled wine only | \$5.00 Corkage per person
\$4 Cakage per person when bringing own cake | No split bills one bill for food and drinks will be provided per table