





La Cantina

La Cantina is fully licensed. We allow BYO bottled wine only
\$7.00 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

1.5% Surcharge on all card payments

ASSAGGINI

FOCACCIA AL ROSMARINO (V)(DF) rosemary, sea salt focaccia	12
FOCACCIA ALL'AGLIO (V)(DF) garlic, olive oil focaccia	13
FOCACCIA AL FORMAGGIO focaccia topped with fior di latte & anchovies	16
MARINATED OLIVES (GF)(V)(DF)	8
SICILIAN WHITE ANCHOVIES (GF) (DF)   marinated in chilli oil served with peperonata & pine nuts	14

ANTIPASTI

BURRATA (V)(GF)  heirloom tomatoes & house made basil pesto	22
ARANCINI AI FUNGHI (V)(4PCS) crumbed porcini risotto balls, aioli, lemon & Grana Padano	19
CALAMARI FRITTI crispy fried Loligo squid with herb salt, lemon & smoked paprika mayo	24
TONNATO DI MANZO thinly sliced rare beef tenderloin seared on the surface, served with tuna mayo, capers truffle oil & Sardinian flatbread	27
GAMBERONI AL FORNO (3PCS)  pan fried Australian king prawns with olives, capers, tomato sugo and touch of chilli, served with pangrattato, salsa verde & lemon	26
ANTIPASTO	20 (SERVES 2) /40 (SERVES 4)
Prosciutto di Parma, Sopressa, Mortadella, marinated olives, giardiniera & rosemary, sea salt Focaccia	

(gf)= gluten free (v)= vegetarian



PASTA E RISOTTO

(All pasta is house made and freshly cooked A-La-Minute, gluten free pasta available for alternative)

- SPAGHETTI AL NERO DI SEPIA** (DF)  **38**
fresh squid ink spaghetti Pescatore style with prawns, clams, Loligo squid, tomato sugo, garlic, mild chilli & basil
- FETTUCCINE AL PESTO**  **33**
fresh fettuccine pasta with seasonal mushrooms, zucchini, tossed with house made basil pesto & pangrattato
- AGNOLOTTI DI ANATRA** **36**
handmade ravioli filled with confit duck and ricotta, served in a brown sage and butter sauce
- GNOCCHI AL RAGU** **34**
handmade potato gnocchi with slow cooked tomato beef ragu, Grana Padano & rosemary
- RIGATONI ALL'AMATRICIANA**  **34**
fresh Rigatoni Amatriciana style with slow cooked speck (smoked cured pork belly), tomato, onion, basil & touch of chilli
- CASARECCE**  **33**
Sicilian short, twisted pasta with Italian sausages, cime di rapa, garlic & mild chilli
- RISOTTO AGLI ASPARAGI** (GF)(V)  **30**
asparagus risotto with garden peas, preserved lemon & toasted almond





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PIZZA

(We use tomato sugo that is traditionally slow cooked with onion, oregano and basil for our tomato base pizza; all pizza uses fior di latte, Italian import mozzarella)

MARGHERITA (V) tomato base, fior di latte, basil	25
CALABRESE  tomato base, fior di latte, pepperoni, Spanish onion, capsicum, chilli flakes	28
VIVIANA (V)  tomato base, fior di latte, gorgonzola, grilled eggplants, chilli flakes, topped with rocket, Grana Padano	27
DOMS tomato base, fior di latte, soccerball ham, bacon, pepperoni, mushroom, olives, anchovies	29
CANTINA fior di latte, house made Calabrese sausages, chat potatoes, rosemary, gorgonzola	28
PROSCIUTTO tomato base, fior di latte topped with rocket, Grana Padano, Prosciutto di Parma	29
GAMBERI  Basil pesto base, fior di latte, prawns, cherry tomatoes, baby capers, lemon zest	32
FUNGHI (V)  Basil pesto base, fior di latte, seasonal mushrooms, semi dried tomatoes, topped with rocket & stracciatella cheese	28

Gluten free base available for an additional \$5






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SECONDI

FILLETTO DI AGNELLO (GF)	48
Lamb rump with creamy celeriac, grilled savoy cabbage, mint salsa verde & pistachio	
COTOLETTA ALLA MILANESE (DF) 	42
crumbed pork cutlet served with pickled fennel, rocket, lemon & house made pineapple chilli agrodolce	
GALLETTO ALLA DIAVOLA (DF)(GF) 	45
partially deboned spatchcock brushed with signature chilli paste and oven baked, served with crispy chat potatoes, green chilli & salmoriglio dressing	
FILLETTO DI MANZO (GF)	52
250g beef eye fillet served with lemon potato mash, asparagus, prosciutto chips & pepper jus. <i>Please allow 25 minute wait.</i>	
PESCE DEL GIORNO (GF)(DF)	45
fish of the day Cartoccio style, oven baked in baking paper with olives, cherry tomatoes, potato & red onion, served with white wine clams & fresh herbs	

CONTORNI E INSALATA

PATATE (GF)(V)	12
crispy chat potatoes, sea salt, garlic & rosemary	
BROCCOLINI (GF)(DF)(V) 	14
semi dried tomatoes, salmoriglio dressing & almonds	
INSALATA DI ARUGULA (GF)(V) 	14
rocket salad, pear, walnuts, Grana Padano, lemon olive oil dressing	
PEPERONATA (GF)(V)(DF) 	15
Southern Italian style braised capsicums, eggplant, onion in a light tomato sugo	

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DOLCI

PANNA COTTA (GF)(V)	17
Vanilla infused panna cotta with cherry compote, burnt butter coconut crumble & mint	
TIRAMISU AL LA CANTINA (V)	17
Tiramisu layered with mascarpone, espresso soaked savoiardi biscuits and dark chocolate ganache	
CANNOLI (V) 🌱	17
house made fresh Cannoli pastry filled with ricotta and candied fruits sealed with toasted pistachio, with lemon sorbet	
TORTA AL FORMAGGIO (GF)(V)	17
Goat's cheese and white chocolate burnt cheesecake, served with mascarpone cream & mixed berry compote	
TRIO DI SORBETTO (GF)(DF)(V) 🌱	17
combination of three flavours of sorbets, with almond crumble	
AFFOGATO (GF)(V) 🌱	17
Espresso shot with vanilla bean gelato, Frangelico liqueur	

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