



## For The Table

### Shrimp Scampi Skillet | 20 (GF)

Tomato butter, capers, shallots, garlic, olives, lemon

### Salumi Misti | 21

Wild mushroom truffle salami, duck salami, prosciutto di parma, capocollo, pickled vegetables, sourdough crostini, mustard

Add 3 chef selected local cheeses +12

### Warm Marinated Olives | 9 (V) (GF)

Fennel, orange zest, chillies

### Carbonara | 20

Bucatini pasta, double smoked bacon lardons, grana padano, hens' yolk, cracked black pepper, fresh rosemary

### Fritto Misto | 24

Crispy calamari, prawns, ling cod, preserved lemon aioli

### Maestro's Focaccia | 9 (V)

House baked sundried tomato focaccia, extra virgin olive oil, aged balsamic

### Souvlaki Trio | 26

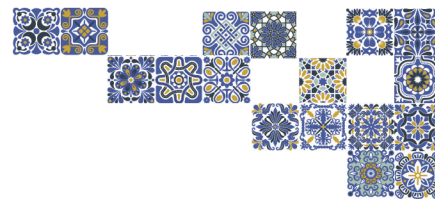
Herb chicken, garlic butter prawns, Calabrian chili steak tips, halloumi-tomato red onion salad, tzatziki, grilled pita

### House Cut Bravas Fries | 9 (G+)

Double cooked crispy potatoes, Spanish aioli

### Spanish Mitica | 12 (V)

Snack mix of house spiced roasted nuts, corn nuts, chickpeas, sesame sticks, crispy peas



## Fresh Shucked Oysters

Champagne mignonette, nori, lemon

\$15 for 3 | \$25 for 6 | \$46 for 12



## Starters & Salads

### Featured Daily Soup | 10

Chef inspired, fresh ingredients  
*please ask your server for details*

### Spanakopita | 15

Spinach filling, goat feta & phyllo, tzatziki, spiced honey drizzle, arugula

### Ahi Tuna Niçoise | 27 (GF)

Roasted potatoes, soft boiled egg, pickled green beans & red onions, niçoise olives, cherry tomatoes, honey vinaigrette, greens

### Mezze Bowl | 23 (GF) (V+)

Quinoa, artisan lettuce, falafel bites, beet, spicy chickpeas, marinated halloumi, red cabbage, cucumbers, carrots, pickled onions, pomegranate sumac honey vinaigrette

**Starter Size | 12**

### Shaved Romaine Caesar | 19 (G+)

Romaine hearts, grana padano cheese, toasted oreganata breadcrumbs, grilled lemon, creamy black garlic dressing

**Starter Size | 9**

## Enhance Your Salad:

Chicken Breast Kebab +10

Garlic Butter Prawns +11

Calabrian Chili Steak Bites +11



## Mains & Grains

### Frutti di Mare | 30

Linguine, shrimp, bay scallops, mussels, white wine cream sauce, chili

### Tuscan Ragu | 32

Pappardelle pasta, slow cooked short rib tomato ragu, herb ricotta, spinach, parmesan

### Paella Risotto | 39

West Coast mussels, Spanish chorizo, prawns, saffron, rice, peas, fennel, charred lemon

### Braised Beef Rib | 45

Pomegranate molasses glazed short rib, creamy manchego polenta, Calabrian peperonata, charred broccolini, natural braising reduction, pistachio

### Ling Cod Piccata | 36

Pan seared ling cod filet, lemon poached potato, caramelized fennel, confit tomatoes, caper parsley butter sauce

## Maestro's Platters

Served family style, serves two



### Spaghetti & Meatballs | 55

House crafted beef, veal & pork meatballs, slow cooked in Tuscan inspired tomato sauce, grana padano cheese, garlic toast

### Signature Chicken & Prune Tagine | 65

Stewed chicken thigh, prunes, Moroccan couscous, apricot, dates, roasted almonds, mint, cilantro

### Mixed Grill Souvlaki Platter | 82

Marinated chicken, garlic butter prawns, Calabrian chili steak tips, lemon poached potato, charred broccolini, tzatziki, grilled pita, hummus

## From the Wood Stone Forno

Gluten Friendly Crust +6

Vegan Cheese +2

### Margherita | 20

Fior di latte, mozzarella, tomato sauce, fresh basil

Add chorizo or wine salami +4

### Bianco Funghi | 25

Forno roasted wild mushrooms, black truffle cream, mozzarella, Italian parsley, lemon

### Maestro's Pork Sausage & Pepperoni | 26

Housemade fresh Italian pork sausage, pepperoni, tomato sauce, fresh pesto, mozzarella

### Pizza Feature

Chef inspired and seasonal ingredients  
*please ask your server for details*

