



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

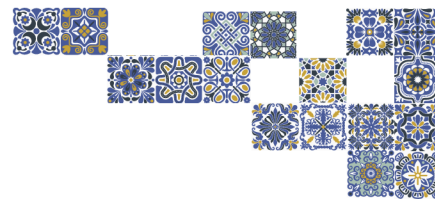
Herb chicken, garlic butter prawns, Calabrian chili steak tips, halloumi-tomato red onion salad, tzatziki, grilled pita

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, sundried tomato 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

Accompanied by bread service

Frutti di Mare | 30

Spaghetti, 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 peperonato, 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, 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



Vegan



Vegan Option



Gluten Friendly



Gluten Friendly Option