



\$47 per person (Drinks Excluded)

To Share:

Garlic Crust with oregano and olive oil (V)

Sautéed Olives (V)

Arancini Siciliani

Gnocchi Al Ragu

House made gnocchi with slow cooked wagyu beef ragu

Risotto Ai Fiori Di Zucca

Carnaroli risotto with zucchini flowers and zucchini sauce (V, GF)

Pizza

Your choice of pizza from the a la carte menu

papa knows best

Please advise your waiter of any allergies or dietary requirements prior to ordering
(V) Vegetarian (DF) Dairy free (GF) Gluten free



\$55 per person (Drinks Excluded)

To Share:

Garlic Crust with oregano and olive oil (V)

Sautéed Olives (V)

Arancini Siciliani

Antipasto Di Salumi E Formaggi

A selection of cured meats and gourmet cheeses, served with pickled vegetables and homemade grissini

Gnocchi Al Ragù

House made gnocchi with slow cooked wagyu beef ragù

Risotto Ai Fiori Di Zucca

Carnaroli risotto with zucchini flowers and zucchini sauce (V, GF)

Barramundi Carote E Barbabietole

Crispy-skin Barramundi fillet served with carrot puree, roast beetroot, artichoke and lemon dressing (DF, GF)

Insalata Mediterranea

Fresh heirloom tomatoes, capers, red onion, black olives and buffalo mozzarella served with a fresh basil vinegar dressing (V, GF)

papa knows best

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(V) Vegetarian (DF) Dairy free (GF) Gluten free



\$69 per person (Drinks Excluded)

To Share:

Garlic Crust with oregano and olive oil (V)

Sautéed Olives (V)

Arancini Siciliani

Antipasto Di Salumi E Formaggi

A selection of cured meats and gourmet cheeses, served with pickled vegetables and homemade grissini

Burrata Secondo La Stagione

Burrata cheese served with broad beans, anchovies and a cherry tomato confit (GF)

Tagliatelle Marinara

House made squid ink tagliatelle with cherry tomatoes, prawns, mussels and calamari (DF)

Risotto Ai Fiori Di Zucca

Carnaroli risotto with zucchini flowers and zucchini sauce (V, GF)

Barramundi Carote E Barbabietole

Crispy-skin Barramundi fillet served with carrot puree, roast beetroot, artichoke and lemon dressing (DF, GF)

Costolette D'Agnello

Grilled lamb cutlets served with green beans, cold mint pea puree and cherry tomato confit (DF)

La Nostra Insalata Verde

A watercress salad with fennel, lettuce, mix of herbs, red radish and white wine vinegar (V, DF, GF)

To Finish:

Assorted mignon dessert

papa knows best

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