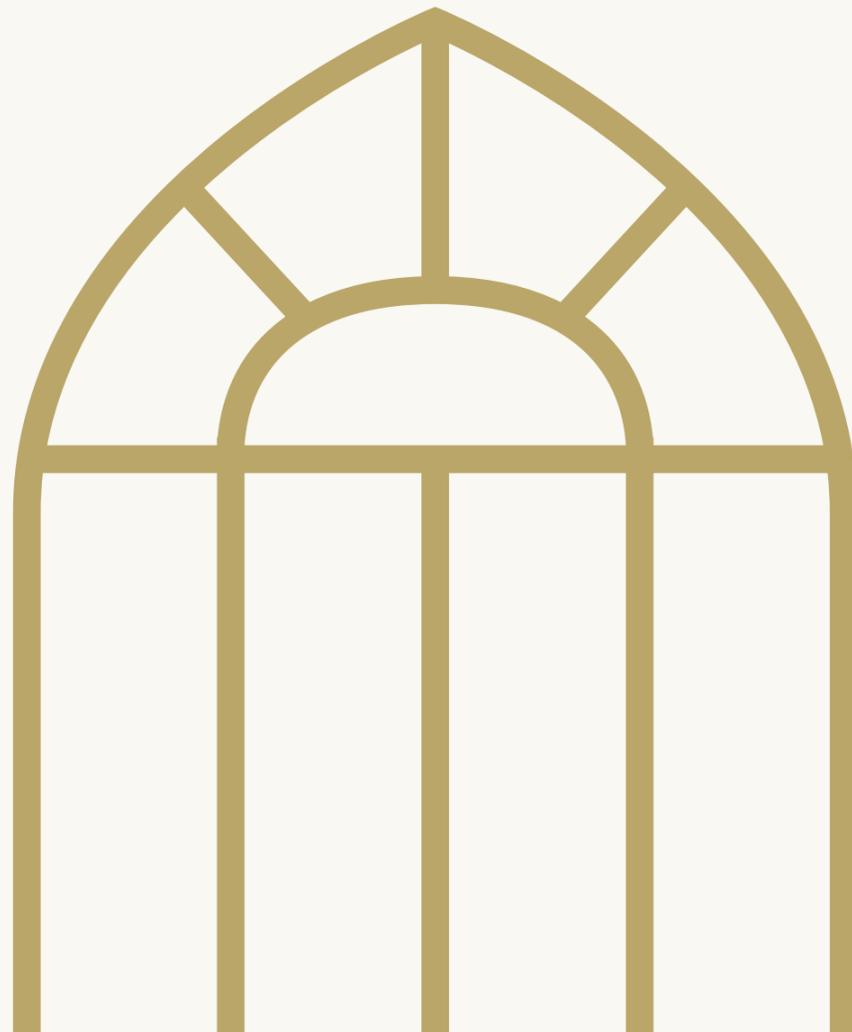


Seasonal Menu
Spring 2025

RISERVA
EST. 2017



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Crudo

Freshly shucked oysters, served natural, vermouth & Campari vinaigrette	5e
Steak tartare, salted ricotta, cured egg yolk	27

Antipasti

Capocollo, sweet mustard pickles, focaccia crisp	32
Cheese board, local & international cheeses, pickled baby fig, flat bread	32
Yurrita anchovies, salsa verde, house chips	13
'Ascolana' green olives, veal stuffed & fried	13

Small Plates

Blanc bakery bread basket, cultured butter	12
Norma arancini, eggplant, salted ricotta, Napoli, basil (1)	7
Zucchini flower, cauliflower, Gruyère cheese filled (1)	8
Polenta chips, cacio e pepe sauce, pecorino (3)	18
Beetroot ravioli, goats cheese, burnt butter, sage, hazelnut (2)	16
Buffalo mozzarella, charred grapes, olive tapenade, rosemary walnut crumb	25
Short rib skewer, chilli honey glaze, green crumb (1)	15
Lobster taco, kohlrabi, avocado, tequila dressing (1)	15
Prawn cocktail, Mooloolaba king prawns, brandy cocktail sauce (4)	24
Twice cooked octopus, artichoke, broad beans, basil, mayo	27

Mains

AVAILABLE 12 – 3PM / FROM 5PM

Prawn agnolotti, fresh garden peas, dill, bottarga	44
Gnocchi, wild boar ragu, fried sage, Jerusalem artichoke	38
Pappardelle, braised MB 9 wagyu chuck ragu, eggplant, chilli	40
Gippsland eye fillet, 200g, confit asparagus, asparagus puree, sangiovese jus	58
'Cotoletta' Veal medallion, cabbage, Parmesan, fried capers	52
Whole fish of the day, preserved lemon & basil dressing	MP
Fish of the day	MP
Butchers cut of the day	MP

Sides

13

French fries
Charred broccolini, romesco
Garden salad, champagne dressing
Green beans, dried black olives, yogurt & macadamia dressing

Kids

EAT FREE BETWEEN 5 – 6PM

House made pasta of choice, napoli OR bolognese OR butter sauce	20
Fish OR Steak, grilled & chips	22

Please note a 10% surcharge applies on Sundays and 15% on public holidays