



The
WOOD ROOM

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SPUNTINO

FOCACCIA & BURRO (NF,VGO)	14
add Anchovies	12
STONE COOKED FLAT BREAD AND WHITE BEAN DIP (NF,VG)	22
OYSTERS SHUCKED TO ORDER, MIGNONETTE FRESH LEMON (3) (NF,GF)	24
MEDLEY OF GREEN OLIVES AND FETTA STUFFED ASCOLANA (NF,V)	26
POLENTA WITH QUATTRO FORMAGGI & CHARCOL SEA SALT (NF,V)	19
ARANCINI WITH PORCINI & HERB AIOLI (NF,V)	19
CHICKEN LIVER PÂTÉ WITH COGNAC JELLY & FRESH ROSEMARY (NF,GF)	19
BURRATA WITH SPICY GREMOLATA (NF,V,GFO)	28
PROSCIUTTO & MELON WITH OLIVE OIL (NF,GF)	22

PRIMI

PORK TERRINE & PISTACHIO WITH SPICED ORANGE SALSA PICCANTE (GF)	26
CALAMARI FRITTI WITH ROCKET SALAD & AIOLI (NF,GF)	27
GRILLED TIGER PRAWNS WITH SALSA VERDE (3) (NF,GF)	30
OCTOPUS CARPACCIO LEMON CHILLI CITRUS OIL (NF,GF)	26
CAPRESE SALAD WITH BUFFALO MOZZARELLA (NF,V,GF)	22
ROMAN MEATBALLS WITH STRACCIATELLA (NF)	22

PASTA E ZUPPA

SICILIAN TOMATO & BEAN SOUP (NF,VG,GFO)	22
LASAGNA BOLOGNESE (NF)	34
LIGURIAN TROFIE, PESTO, GREEN BEANS, POTATO, BASIL & TOASTED PINE NUTS (VGO,GFO)	36
CALAMARATA ALLA VODKA & STRACCIATELLA (NF,V,GFO)	34
TAGLIERINE CON GAMBERI PRAWN, CHILLI, CAPERS, TOMATO & GARLIC (NF,GFO)	38
CARBONARA ROMANA, SPAGHETTI, GUANCIALE, GARLIC & PECORINO (NF,GFO)	38
TAGLIATELLE ALLA NERANO, FRIED ZUCCHINI, PROVOLONE & BASIL (NF,V,GFO)	36
TAGLIATELLE ALLA NORMA WITH EGGPLANT, CHILLI, GARLIC & NAPOLI (NF,V,VGO,GFO)	34
SPAGHETTI QUADRATI MEATBALLS & MOZZARELLA (NF)	34

SECONDI

BABY BARRAMUNDI, CHAMPAGNE CITRUS BEURRE BLANC, POTATO, FENNEL SALAD (NF,GF)	42
PORK CHOP MILANESE WITH ITALIAN SLAW (NF)	38
COZZE, MUSSELS IN SUGO & CHARRED SOURDOUGH (NF,GFO)	34
CHICKEN CACCIATORE WITH PANE DI CASA (NF,GFO)	38

FROM THE GRILL

SCOTCH FILLET 350G	60
EYE FILLET 250G	62
BISTECCA AL MINUTO, MINUTE STEAK	38

ALL STEAKS SERVED WITH ROASTED POTATO, & CHOICE OF MUSTARDS (NF,GF)

CONTORNI

BUTTER LETTUCE SALAD, APPLE, TOASTED WALNUT, PECORINO (V,VGO,GF)	18
RADDICCHIO SALAD WITH PANGRATTATO, SLICE ORANGE & HONEY ORANGE DRESSING (NF,V,VGO)	18
CAULIFLOWER GRATIN WITH FORMAGGIO & PANGRATTATO (NF,V)	18
BROCCOLINI WITH GARLIC & TOASTED ALMOND (NFO,VGO,V)	18
CHIPS WITH SEA SALT (NF,V,GF)	15

DESSERT

CANNOLI SICILIANI, CHOCOLATE, RICOTTA & PISTACHIO (1) (V)	8
NUTELLA CALZONE WITH FRESH STRAWBERRY & ICE CREAM (V)	18
VANILLA BEAN SOFT SERVE WITH OLIVE OIL & ROASTED HAZELNUTS (GF)	18
CHOCOLATE MOUSSE (NF,V)	14
APPLE TARTE TATIN (NF,V)	18

V - VEGETARIAN GF - GLUTEN FREE VG - VEGAN
N - CONTAINS NUTS DF - DAIRY FREE
GFO - GLUTEN FREE OPTION AVAILABLE

Saturday, Sunday and Public Holidays 10% Surcharge applies

