

La TABELLA

MENU

STARTERS / LIGHT MEALS

SOUTH AUSTRALIAN PACIFIC OYSTERS - NATURAL OR KILPATRICK [6]	28
½ SHELL TASMANIAN SCALLOPS [6] - LOCAL BOWEN MANGO & CHILI SALSA	29
POPCORN PRAWNS - MINT, CORIANDER, HERB SALAD, CHILLI, LIME CARAMEL, BLACK SESAME	25
BRUSCHETTA - VINE RIPENED TOMATO, SPANISH ONION, LOCAL BASIL, HOUSEMADE RICOTTA, [V]	17
HOUSEMADE DUCK LIVER PATE - CAMELISED ONIONS, GREEN APPLE, SOURDOUGH	19
ARANCINI - WILD MUSHROOM, MOZZARELLA, AIOLI, PARMESAN [V]	17
BURATTA - HANDMADE MOZZARELLA, PICKLED FENNEL, CITRUS, HEIRLOOM TOMATO, BASIL, TOASTED SOUR DOUGH [V]	25
CALAMARI - SEMOLINA & SUMAC DUSTED, HOUSE PICKLED FENNEL, ROCKET, LEMON ROMESCO	21
BEETROOT & GIN HOUSE CURED ATLANTIC SALMON - HORSERADISH TAHINI SAUCE, AVOCADO CREAM, PICKLED CUCUMBER, RADISH, TOASTED SOUR DOUGH [DF]	24
LA TABELLA SALAD - ROCKET, HOUSE PICKLED FENNEL, PARMESAN, SPANISH ONION, PEAR [V]	19
WARM HOUSE MARINATED OLIVES WITH SOUR DOUGH, EVOO [V]	14

MAINS

VEAL SCALLOPINI, FAIRLIGHT RED VEAL - NORTHERN NSW RIVER REGION, CREAMY MASH, SEASONAL VEGETABLES, MARSALA MUSHROOM SAUCE	45
250G AUSTRALIAN MSA CERTIFIED GRAIN FED EYE FILLET, POMME ANNA, ASPARAGUS, CHOICE OF MARSALA MUSHROOM SAUCE OR RED WINE JUS	48
VICTORIAN SOVEREIGN LAMB BACKSTRAP - FONDANT POTATO, HEIRLOOM CARROTS, BROCCOLINI, RED WINE JUS	45
CRUMBED CHICKEN BALLOTINE, PANKO COATED CORNFED ROLLED CHICKEN BREAST FILLED WITH GOATS CHEESE, BASIL, SEMIDRIED TOMATO MOUSSE, CANNELLINE BEAN PUREE, HONEY ROASTED CARROT	39
FISH OF THE DAY PLEASE ASK YOUR WAITSTAFF	MP

PASTA - ALL OUR PASTAS ARE HOUSEMADE FRESH DAILY

GNOCCHI GORGONZOLA - BABY SPINACH, LEMON ZEST, TOASTED PINE NUTS, ITALIAN GORGONZOLA, CHEESE & CREAM SAUCE, HOUSEMADE GNOCCHI [V]	34
RAGU ALLA BOLOGNESE - SLOW COOKED BEEF CHEEK & PORK BELLY RAGU, HOUSEMADE FRESH FETTUCINI, PARMESAN	29
SEAFOOD SPAGHETTI - LOCAL TIGER PRAWNS, SCALLOPS, AUSTRALIAN CALAMARI, REEF FISH, KINKAWOOKA MUSSELS, CHERRY TOMATO, CHILLI, SPINACH, NAPOLI BISQUE SAUCE	39
TRUFFLE INFUSED VERMICELLI, WILD MUSHROOMS - ENOKI, SHITAKE, SWISS BROWN, KING OYSTER MUSHROOM, SPIINACH, WHITE WINE BUTTER EMULSION, PARMESAN CRISP [V]	35
RAVIOLI - MORETON BAY BUG & WHITSUNDAY WILD CAUGHT BARRAMUNDI, FRESH HERBS, PANFRIEND TIGER PRAWN, BUG TAIL, TOMATO CONCASSE, FINGERLIME, BUERRE NOISETTE	48

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MENU

ZUCCHINI SPAGHETTI - ROAST PUMPKIN, MUSHROOMS, CARROT, SEMI DRIED TOMATOES,
ROAST CAPSICUM, PINE NUTS, BASIL PESTO [VEG] 28
ADD VEGAN CHEES 3

SIDES

GARLIC BREAD - GARLIC BUTTER, CHEESE, LEEK [V] 12
SEASONAL GREEN [V] 9
MASH [V] 9

DESSERTS

CHOCOLATE TORTE - RICH VENETIAN CHOCOLATE & HAZELNUT TORTE, WARM CHOCOLATE SAUCE,
BLACK CHERRIES, CHOCOLATE & GINGER ICE CREAM [GF] 18
TIRAMISU - TRADITIONAL CUCINA STYLE PICK ME UP COFFEE & MASALA SOAKED
SAVOIRADE BISCUITS, LAYERED WITH WHIPPED MASCARPONE CREAM 17
VANILLA PANNACOTTA - BERRY COULIS, BISCOTTI 17
CRÈME BRULEE - CITRUS, CHOCOLATE GANACHE 17
AFFOGATO - DOUBLE SHOT TOBY'S ESTATE ESPRESSO COFFEE, VANILLA ICE CREAM 10
AFFOGATO - DOUBLE SHOT TOBY'S ESTATE ESPRESSO COFFEE, VANILLA ICE CREAM
WITH FRANGELICO OR AMARETTO 18

DESSERT COCKTAILS

ESPRESSO MARTINI 21
TIRAMISU MARTINI 19

PLEASE SEE OUR WINE LIST FOR SELECTION OF ITALIAN DIGESTIVES & LIQUEURS

PLEASE ADVISE OF ALLERGIES - WHILST THE GREATEST CARE IS TAKEN WHEN PREPARING YOUR DISH
PLEASE NOTE SOME PRODUCTS MAY CONTAIN TRACES OF NUTS, DAIRY, CRUSTACEAN

ALL PRICES GST INCLUSIVE, CREDIT CARD BANK FEE 1.2% APPLIES

the menu