

## antipasti

WOOD-FIRED FOCACCIA, WHIPPED GARLIC BUTTER (V, VGO)	\$12
WARM MARINATED ITALIAN OLIVES (DF, VG, GF)	\$12
BURRATA, ROASTED CAPSICUM, KALAMATA DUST, BASIL OIL (GF, V)	\$24
HOUSEMADE SICILIAN BOLOGNESE ARANCINI (4)	\$22
CALAMARI FRITTI, LEMON MAYO (DF, GFO)	\$27
HOUSEMADE BACCALÀ BITES, SALTED COD, TARTAR (4)	\$24
SICILIAN MUSSELS, NAPOLETANA SAUCE, CROSTINI (500G) (DF)	\$29
ANTIPASTO MISTO (SERVES 2-3)	\$40
san danielle, milano salami, mortadella, truffle manchego, brie, buffalo mozzarella, olives, bread sticks add wood-fired focaccia \$9	

## pasta

gluten-free penne available add +\$5

LAMB RAGU PAPPARDELLE, PECORINO TOSCANO	\$36
OCTOPUS SPAGHETTI, WHITE WINE, CHILLI, CHERRY TOMATOES (DF)	\$37
PUMPKIN & RICOTTA RAVIOLI, SAGE, PURPLE POTATO, ALMONDS (V)	\$29
RIGATONI CARBONARA, GUANCIALE, PECORINO, BLACK PEPPER	\$31
GNOCCHI QUATTRO FORMAGGI, FIOR DI LATTE, GORGONZOLA, PARMIGIANO, PECORINO (V)	\$33
TRUFFLE MUSHROOM RISOTTO, PARMIGIANO (V, VGO)	\$32

## secondi

CRISPY SKIN BARRAMUNDI, THYME, POTATO PAVE (GF)	\$40
300G SCOTCH FILLET TAGLIATA GRAINGE SILVER MSA, ROCKET (GF)	\$49
CAPE GRIM BEEF CHEEK STEW, MASHED POTATOES, PORT JUS (GF)	\$35
CHICKEN COTOLETTA, COLESLAW, DIJONNAISE	\$32
ROASTED CHICKEN SALAD (GF, VGO)	\$28
kale, lentils, cherry tomatoes, currants, almonds, dijon, manchego (make it vegan - replace chicken for cauliflower)	

## contorni

INSALATA DI RUCOLA (V, GF, VGO)	\$15
rocket, walnuts, pear, parmigiano reggiano, balsamico	
BROCCOLINI, CHILLI, GARLIC, TOASTED ALMONDS (V, VG, GF, DF)	\$15
ROASTED PATATE, ROSEMARY, GARLIC (V, VG, GF)	\$14
FRIES, AIOLI / TRUFFLE FRIES, PARMIGIANO (V, DFO)	\$14 / \$18

## pizza

gluten-free bases available add +\$6 | add vegan cheese +\$5

BUFALA (V)	\$27
tomato, buffalo mozzarella, basil	
MARGHERITA (V)	\$24
tomato, basil, parmigiano, fior di latte	
VEGETARIANA (V)	\$28
zucchini, eggplant, mushroom, ricotta, basil pesto, fior di latte	
TARTUFO (V)	\$30
mushroom, truffle manchego, parmigiano, truffle oil, fior di latte	
MEAT LOVERS	\$34
tomato, double smoked ham, hot sopressa, sausage, pancetta, bbq sauce, fior di latte	
CAPRICCIOSA	\$30
tomato, double smoked ham, mushroom, artichokes, olives, fior di latte	
PROSCIUTTO	\$31
tomato, prosciutto di parma, rocket, parmigiano, fior di latte	
DIAVOLA 🍷	\$30
tomato, inferno salami, fior di latte	
ZUCCA	\$29
pumpkin base, pancetta, pecorino, scamorza	
GAMBERI	\$32
tomato, garlic prawns, red onion, cherry tomatoes, basil, fior di latte	
BOLOGNESE	\$33
tomato, bolognese, burrata, fior di latte	
PASTORE	\$31
tomato, italian sausage, scamorza, pecorino, ricotta, fior di latte	

## dolce

from our cucina to your table—all our desserts are housemade with amore!

SMC SIGNATURE TIRAMISU	\$18
CREMA CATALANA, ORANGE ZEST	\$17
PISTACHIO PIZZA, CAPO PISTACHIO SPREAD	\$22
NUTELLA PIZZA, STRAWBERRIES, ICING SUGAR	\$19
CHOCOLATE BROWNIE, WHITE CHOC, MANDARIN COULIS	\$16
AFFOGATO	\$12
add frangelico or baileys +\$8	



Effpos transactions incur a 1.1% surcharge & AMEX Cards incur 1.5%. 15% surcharge applies for public holidays. 10% surcharge applies on sundays. 10% discretionary surcharge applies to groups of 10 and more. No multiple split bills, a maximum of two credit cards accepted per table. Please specify any dietary requirements, our menu contains allergens and is prepared in a kitchen that handles nuts, shellfish, and gluten. Whilst all reasonable efforts are taken to accommodate guest dietary needs, we cannot guarantee that our food will be allergen free.

FOOD

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Salt  
Meats  
Cheese.  
CIRCULAR QUAY