



# LA TABELLA

## ITALIAN

### TO START *Per iniziare insieme*

COFFIN BAY PACIFIC OYSTERS (gf)	(6/12)	ARANCINI (3) (v)	24
NATURAL W/ MIGNONETTE KILPATRICK	30/56	CRISPY SAFFRON & LEMON ARANCINI, FRESHLY GRATED GRANA PADANO, BASIL AIOLI	
PICKLED CUCUMBER & CHILLI OIL	32/59	TUNA TARTARE (2) (gf)	29
HOUSEMADE FOCCACIA (v)	16	RAW DICED TUNA LAYERED OVER FRESH SMASHED AVOCADO AND CRISPY CASSAVA CRACKERS	
WITH BLACK GARLIC BUTTER		BRUSCHETTA (v)	23
OLIVE MISTE (v, gf)	10	VINE RIPENED TOMATO, SPANISH ONION, FRESH BASIL, TOSSED & DRESSED ON CRISPY SOURDOUGH, WITH BALSAMIC GLAZE	
WARM HOUSE MARINATED MIXED OLIVES, EVOO		CALAMARI FRITTI	29
BEEF CARPACCIO	29	RUSTIC SEMOLINA & SUMAC DUSTED SQUID, TOPPED WITH HOUSE MADE TARTARE & LEMON	
MARINATED THINLY SLICED RAW EYE FILLET, CAPERS, SHAVED GRANA PADANO, HONEY TRUFFLE DRESSING, WITH SOURDOUGH		INSALATA LA TABELLA (v, gf)	26
BURRATA (v)	28	FRESH ROCKET, HOUSE PICKLED FENNEL, SHAVED PARMESAN, SPANISH ONION, PEAR, TOASTED WALNUTS, FINISHED WITH HONEY VINAIGRETTE DRESSING	
HANDMADE FRESH COW'S MILK MOZZARELLA, FRESH SEASONAL MIXED TOMATOES, HOUSE MADE PESTO, WITH SOURDOUGH			
*ADD PROSCUITTO CRUDO	7		



INSPIRED BY THE ITALIAN WAY OF DINING - WHERE FOOD IS SHARED, STORIES ARE TOLD & SERVICE IS GENUINE. WE CELEBRATE THE SEASONS WITH LOCALLY SOURCED PRODUCE AND WE HOPE YOU ENJOY EVERY MOMENT WITH US.  
BUON APPETITO!

### SECONDI

200gr AUSTRALIAN MSA CERTIFIED BLACK ANGUS EYE FILLET, CREAMY MASH, ROAST GREENS, RICH HOUSE MADE BEEF JUS	49	VEAL COTOLETTA	46
MARINATED GRILLED OCTOPUS, POTATO & LEMON PUREE, BROCCOLINI, HOUSE MADE CHUNKY HERB OIL (gf)	43	GOLDEN CRUMBED VEAL CUTLET, ROASTED POTATOES, ROCKET SALAD & RICH HOUSE MADE BEEF JUS	
12HR SLOW COOKED CONFIT DUCK LEG, ROASTED KIPFLER POTATO, BRAISED FENNEL, CELERIAC PUREE, POMEGRANATE MOLASSES SAUCE (gf)	46	TODAY'S CATCH - <i>Fresh and wild-caught</i>	MP
		PLEASE ASK YOUR WAITSTAFF	

### CONTORNI

ROCKET & PARMESAN SIDE SALAD (v, gf)	14
ROASTED ROSEMARY POTATOES (v, gf)	14
ROASTED GREENS WITH EVOO (v, gf)	14
SEASONED CHIPS W/ AIOLI (v)	12

# LATABELLA

ITALIAN



## PIZZA

*Stone-baked in our Marana Forni oven, imported from Verona, Italy*

MARGHERITA (v)	29
SAN MARZANO TOMATO, FIOR DI LATTE, FRESH BASIL, EVOO - <i>The original Neapolitan pizza!</i>	
DIABOLA	32
SAN MARZANO TOMATO, SPICY SALAMI, FIOR DI LATTE, HOUSE MADE CHILLI OIL	
GAMBERI	35
FIOR DI LATTE, MARINATED PRAWNS, CHERRY TOMATOES, FRESH CHILLI	
PORCELLINO	36
SAN MARZANO TOMATO, SALAMI, BACON, ITALIAN SAUSAGE, HAM, FIOR DI LATTE	
CAPRICCIOSA	34
SAN MARZANO TOMATO, MUSHROOMS, ARTICHOKE, OLIVES, HAM, FIOR DI LATTE	
POTATO & SAUSAGE	34
ROSEMARY POTATOES, ITALIAN SAUSAGE, GORGONZOLA, FIOR DI LATTE	
TARTUFO & PANCETTA	38
FIOR DI LATTE, BLACK TRUFFLE SAUCE, CRISPY PANCETTA, SHAVED GRANA PADANO	
GIARDINIERA (v)	34
FIOR DI LATTE, ZUCCHINI CREAM, CARAMELISED ONION, STRACCIATELLA, HERB OIL	

## PASTA

*Our pasta is made fresh in-house daily and served slightly al dente*

GNOCCHI ALLA VODKA	38
HOUSE MADE POTATO GNOCCHI & PANCETTA IN SILKY VODKA SAUCE, TOPPED WITH STRACCIATELLA	
LA TABELLA CACIO E PEPE (v)	35
HOUSE MADE SPAGHETTI, TOSSED WITH ROASTED BLACK PEPPER, CREAMY PECORINO, ZUCCHINI FLOWER & MINT OIL - <i>Our take on Rome's most iconic pasta!</i>	
SEAFOOD SPAGHETTI	40
HOUSE MADE SPAGHETTI, TOSSED IN SAN MARZANO TOMATO, TIGER PRAWNS, LOCAL REEF FISH, MUSSELS, CALAMARI & FRESH CHILLI - <i>A bold &amp; hearty taste of the sea!</i>	
LAMB SHOULDER RAGU	37
HOUSE MADE TAGLIATELLE TOSSED IN SLOW BRAISED LAMB SHOULDER & RED WINE RAGU, PARMESAN	
BLUE SWIMMER CRAB AGLIO E OLIO	46
HOUSE MADE SQUID INK SPAGHETTI TOSSED WITH BLUE SWIMMER CRAB, GARLIC & A HINT OF CHILLI, TOPPED WITH PANGRATTATO	
PASTA ALLA NORMA (vegan)	34
HOUSE MADE TAGLIATELLE, TOSSED WITH ROASTED EGGPLANT, CONFIT CHERRY TOMATOES, TOPPED WITH A BASIL PANGRATTATO	
PRAWN & ZUCCHINI	37
HOUSE MADE SPAGHETTI, CREAMY ZUCCHINI SAUCE, TOSSED WITH TIGER PRAWNS & LEMON ZEST	



*Gluten free options available, please ask our lovely waitstaff*

## DOLCI

VANILLA PANNA COTTA	16
CREAMY VANILLA BEAN PANNA COTTA WITH RASPBERRY COULIS & ALMOND CRUMBLE	
TIRAMISU	19
TRADITIONAL CUCINA STYLE PICK ME UP COFFEE & MARSALA SOAKED SAVOIRADE BISCUITS, LAYERED WITH WHIPPED MASCARPONE CREAM	
CANNOLI (2pcs)	18
CRISPY PASTRY SHELLS, GENEROUSLY FILLED WITH CREAMY RICOTTA - DIPPED IN CRUSHED PISTACHIO & DARK CHOC CHIPS - <i>A traditional Sicilian dessert!</i>	

CHOCOLATE TORTE (gf)	19
RICH VENETIAN CHOCOLATE & HAZELNUT TORTE, WARM CHOCOLATE SAUCE, VANILLA ICE CREAM	
AFFOGATO CORRETTO (gf)	20
'TIM ADAMS' SPECIALITY DOUBLE SHOT ESPRESSO COFFEE, DOUBLE SCOOP VANILLA ICE- CREAM, YOUR CHOICE OF, FRANGELICO, BAILEYS OR AMARETTO	
AFFOGATO (gf)	12
'TIM ADAMS' SPECIALITY DOUBLE SHOT ESPRESSO COFFEE, DOUBLE SCOOP VANILLA ICE CREAM	

*Ask for our list of Italian Digestivo & specially curated dessert cocktails!*





# LA TABELLA

## ITALIAN Lunch

### TO START *Per iniziare insieme*

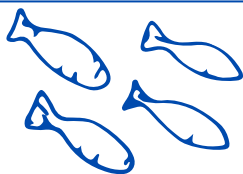
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KILPATRICK	32/59
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WITH BLACK GARLIC BUTTER	
OLIVE MISTE (v, gf)	10
WARM HOUSE MARINATED MIXED OLIVES, EVOO	
BEEF CARPACCIO	29
MARINATED THINLY SLICED RAW EYE FILLET, CAPERS, SHAVED GRANA PADANO, HONEY TRUFFLE DRESSING, WITH SOURDOUGH	
BURRATA (v)	28
HANDMADE FRESH COW'S MILK MOZZARELLA, FRESH SEASONAL MIXED TOMATOES, HOUSE MADE PESTO, WITH SOURDOUGH	
*ADD PROSCIUTTO CRUDO	7

ARANCINI (3) (v)	24
CRISPY SAFFRON & LEMON ARANCINI, FRESHLY GRATED GRANA PADANO, BASIL AIOLI	
TUNA TARTARE (2) (gf)	29
RAW DICED TUNA LAYERED OVER FRESH SMASHED AVOCADO AND CRISPY CASSAVA CRACKERS	
BRUSCHETTA (v)	23
VINE RIPENED TOMATO, SPANISH ONION, FRESH BASIL, TOSSED & DRESSED ON CRISPY SOURDOUGH, WITH BALSAMIC GLAZE	
CALAMARI FRITTI	29
RUSTIC SEMOLINA & SUMAC DUSTED SQUID, TOPPED WITH HOUSE MADE TARTARE & LEMON	
INSALATA LA TABELLA (v, gf)	26
FRESH ROCKET, HOUSE PICKLED FENNEL, SHAVED PARMESAN, SPANISH ONION, PEAR, TOASTED WALNUTS, FINISHED WITH HONEY VINAIGRETTE DRESSING	



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SEAFOOD PLATTER FOR 2	130
CRUMBED WILD CAUGHT REEF FISH, MORETON BAY BUG, CRISPY PRAWNS, SUMAC & SEMOLINA DUSTED CALAMARI, NATURAL PACIFIC OYSTERS, BLOODY MARY OYSTER SHOOTERS, BARRAMUNDI WINGS, MUSSELS IN NAPOLI, MARINATED GRILLED OCTOPUS SALAD, HOT CHIPS, TOASTED SOURDOUGH, HOUSE MADE TARTARE & AIOLI	

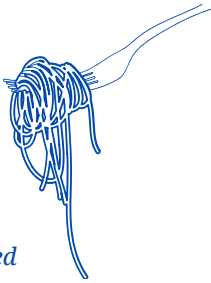
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GAMBERI	35
FIOR DI LATTE, MARINATED PRAWNS, CHERRY TOMATOES, FRESH CHILLI	
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