

# La Tabella

## ITALIAN

### TO START

COFFIN BAY PACIFIC OYSTERS (6) (gf)	
NATURAL	34
Lemon, mignonette	
ITALIAN STYLE OYSTERS	36
Extra virgin olive oil, lemon gel, balsamic pearls	
SIGNATURE OYSTERS	39
Smoked salmon caviar, finger lime, Tabasco	
HOUSEMADE FOCACCIA (v)	23
with black garlic butter, evoo, balsamic	
MIXED SPICED OLIVES (v, gf)	14
House marinated mixed olives	
BRUSCHETTA (v)	24
Truffle stracciatella, porcini mushrooms, nduja, truffle oil on sourdough	
TUNA TARTARE (2) (gf)	33
Cassava crackers & seasoned avocado	

### ANTIPASTI *Designed to share*

BURRATA (v)	34
Walnut, fig, honey, mint oil, sourdough	
Add prosciutto San Daniele +7	
EYE FILLET TARTARE	34
Saffron aioli, salsa verde, balsamic gel, caper dust, sourdough	
PANCETTA & MOZZARELLA CROQUETTES	34
Served with sweet chilli aioli	
FRITTURA ALL'ITALIANA	36
Crispy whitebait, calamari, tiger prawns, lemon aioli	
POLPO E PATATE (gf)	35
WA grilled octopus, potato foam, squid ink lemon mayo, dried parsley	
KINGFISH SASHIMI (gf)	35
Salmon roe, leche de tigre, micro herbs, fresh chilli	

## BUON APPETITO!

### SECONDI

WHOLE BAKED BABY RED SNAPPER (gf)	52
Olives, capers, cherry tomato, seasonal vegetables	
Please allow additional cooking time	
WAGYU 5+ STRIPLOIN TAGLIATA (gf)	59
250gm Wagyu, Rocket, parmigiano, cherry tomato	
CRISPY DUCK BREAST (gf)	49
Pomegranate reduction, orange gel, baby carrots, roast potatoes	
GRILLED BARRAMUNDI (gf)	48
Fish demi-glace, beetroot, parsnip purée, cherry tomato confit	
COTOLETTA DI VITELLO	54
300gr Crumbed veal, mixed leaves, rosemary potatoes, lemon aioli	

1.2kg T-BONE FIORENTINE STEAK (gf)	95
Rosemary oil, mustard, rosemary roast potatoes	
Designed to share - Served medium rare	
Please allow additional cooking time	

### CONTORNI & INSALATA

INSALATA LA TABELLA (v, gf)	29
Mixed leaves, cucumber, cherry tomato, beetroot, orange, hazelnuts, honey dressing	
ROCKET & FIG INSALATA (v, gf)	15
Parmigiano, Roasted Walnut	
Add Kingfish +9	
Add Tuna +7	
Roasted rosemary potatoes (v, gf)	14
Roasted greens with chilli & evoo (v, gf)	14
Seasoned chips (v, gf)	12

## PIZZA

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

MARGHERITA (v)	31
Tomato base , mozzarella, parmigiano, fresh basil, evoo	
DIAVOLA	37
Tomato base, mozzarella, spicy salami, nduja, chilli oil, burrata	
FRUTTI DI MARE	37
Mozzarella, prawns, mussels, clams, calamari, cherry tomato	
TARTUFO NERO	41
Black truffle cream, mozzarella, pancetta, mushrooms, pecorino, truffle oil	
SALSICCIA E CAVOLO NERO	35
White cream, mozzarella, Italian sausage, kale, pecorino, honey	
SALSICCIA E PATATE	36
Italian sausage, rosemary potatoes, mozzarella, stracciatella, caramelised onion	
QUATTRO FORMAGGI (v)	36
Mozzarella, grana padano, gorgonzola, ricotta, fig jam	
ORTO ITALIANO (v)	34
Caponata, fried artichoke, crispy capers, fresh basil	
CALZONE NAPOLI	36
Folded pizza dough filled with tomato, ricotta, salami, ham, mozzarella, basil	
DOLCE VITA	36
Mozzarella, San Daniele Prosciutto, Rocket, Fig, Balsamic glaze	

## PASTA

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

SPAGHETTI MORETON BAY BUG	54
Moreton bay bug, rich seafood bisque, spaghetti & seasonal tomatoes	
TRUFFLE PORCINI RAVIOLI (v)	49
Porcini mushroom, parmigiano ravioli, guanciale, white truffle sauce	
SLOW COOKED DUCK RAGÙ	48
Braised duck, pecorino, guanciale crumble	
SPAGHETTI CACIO E PEPE	49
Pecorino romano, cracked black pepper, fresh lime, tuna	
LINGUINE VONGOLE <i>Signature dish!</i>	52
Seasoned clams, bottarga, lemon	
RISOTTO ALLO SCOGLIO	55
Carnaroli rice, seafood bisque, mussels, tiger prawns, cuttlefish, clams	
SQUID INK SPAGHETTI	49
Blue swimmer crab, garlic, chilli, pangrattato	
SICILIAN FRIED GNOCCHI (Vegan)	45
Crispy gnocchi, Caponata Siciliana, basil oil, olive dust	

*Gluten free options available*

## DOLCI

TROPICAL PANNA COTTA (gf)	22	CHOCOLATE TORTE (gf)	23
Creamy vanilla bean panna cotta, Mango coulis, coconut, mint		Rich venetian chocolate & hazelnut torte, vanilla ice cream	
WHITE CHOC & PISTACHIO CHEESECAKE	24	CANNOLI (2pcs)	21
Pistachio ganache & pistachio crumb		Crispy pastry shells filled with creamy ricotta, dipped in crushed pistachio & dark chocolate	
CLASSIC TIRAMISU	22		
Espresso & marsala soaked savoirade biscuits, layered with whipped mascarpone cream			

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