

# KING AND GODFREE

## SEAFOOD BAR

SYDNEY ROCK OYSTERS ..... 7 EACH  
Served with mignonette

GAMBERONI AL FORNO with salmoriglio ..... 34  
KINGFISH CRUDO red grapes, orange oil ..... 26

## SNACKS

HOMEMADE FOCACCIA ..... 8  
Freshly baked with rosemary

CROCCHETTE DI PATATE ..... 18  
With speck, parmesan, mayo and basil

MIX BREADBASKET ..... 10  
Baguette, Sourdough, warm focaccia

MT ZERO OLIVES ..... 10  
Served warm

## ANTIPASTI

TAGLIERE DI SALUMI ..... 35  
Selection of cured meats and giardiniera  
- add buffalo mozzarella ..... 8

FORMAGGI MISTI ..... 38  
Selection of cheeses

CALAMARI FRITTI ..... S26.5 / L47  
With rocket and mayo

WARM FREEMANTLE OCTOPUS SALAD ..... 27  
Octopus, kipfler potatoes, oregano and lemon

ZUCCHINI FLOWERS ..... 36  
Ricotta, lemon zest

## SALADS AND SIDES

FRIES ..... 10

PATATE ARROSTO ..... 13  
Pecorino and marjoram

PANZANELLA ..... 17  
Crostini, tomato, red onion, herbs and balsamic

LITTLE GEM SALAD ..... 16  
Cos, chardonnay vinegar, oregano, shaved parmesan

CAPRESE SALAD ..... 22  
Buffalo Mozzarella, tomato, EVOO, basil

## PASTA

GNOCCHI SORRENTINA ..... 32  
Napoli, fior di latte, parmesan

PACCHERI WITH MORETONBAY BUGS ..... 40  
Bisque oil, butter, tomato, nduja

FETTUCCINE WITH PRAWNS ..... 35  
Cherry tomato, fresh basil

RAVIOLI ..... 32  
With butter, sage

PASTA ALLA NORMA ..... 30  
Eggplant, chilli, tomato, ricotta salata

PASTA ALLA GRICIA ..... 29  
Guanciale, pecorino, pepper

LASAGNA ..... 34  
Bolognese ragu, tomato, parmesan

## MAIN

VEAL COTOLETTA ..... 42  
freshly crumbed veal, served with salad and lemon

BISTECCA DEL GIORNO ..... MP  
PESCE DEL GIORNO ..... MP

## TO SHARE

WHOLE ROASTED CHICKEN ..... 46  
Served with potatoes and sauces

BANJO LAMB SHOULDER ..... 120  
Rosemary, roasted potatoes, salmoriglio sauce

CHEF SELECTION: \$45pp / \$65pp

UNLIMITED SPARKLING WATER: \$8pp