

# KING AND GODFREE

## ANTIPASTI

TAGLIERE DI SALUMI ..... 36 Selection of cured meats and giardiniera - add buffalo mozzarella ..... 8	HOMEMADE FOCACCIA ..... 9 Freshly baked with rosemary
ROAST BEEF CARPACCIO ..... 29 Beef, pecorino, lemon	ARANCINI ..... 7pp Saffron & mozzarella, served with aioli
OCTOPUS PUTTANESCA ..... 27 Octopus tempura, sun-dried tomato, chilli	SMOKED MOZZARELLA IN CARROZZA ..... 6pp Fried smoke mozzarella
BURRATA, CARASAU & PEPERONATA Burrata, peperonata, crispy bread ..... 24	BRUSCHETTE ..... 12 Tomato and basil / anchovy and straciatella / n'duja
CALAMARI FRITTI ..... 27.50 Lemon & aioli	MT ZERO OLIVES ..... 10 Served warm

## PASTA

PACCHERI WITH MARINARA SAUCE ..... 37 White seafood marinara
RAVIOLI ..... 30 With butter & sage
LASAGNA ..... 32 Bolognese ragu, tomato, parmesan
RIGATONI BEEF BRISKET RAGU ..... 32 Braised beef brisket ragu
GNOCCHI GORGONZOLA ..... 34 Ricotta gnocchi, blue cheese, toasted walnuts
RISOTTO PORCINI ..... 38 Porcini ragu and taleggio
SOUP OF THE DAY ..... 14

CHEF SELECTION \$65

A CURATED SELECTION OF ANTIPASTI, PASTA,  
MAINS & DOLCE TO SHARE

## MAIN

COTOLETTA ..... 36 Freshly crumbed , served with cabbage salad
PARMIGIANA DI MELANZANE ..... 32 Eggplant, mozzarella, napoli
OSSOBUCO WITH SOFT POLENTA ..... 38 Slow cooked veal ossobuco, soft polenta, gremolata
FISH OF THE DAY ..... 42 Lemon butter, capers and white wine sauce

## INSALATE E CONTORNI

FRIES ..... 10
CABBAGE SALAD ..... 17 Cabbage, peas, radish, mint, chilli, parmesan
ROASTED CAULIFLOWER ..... 26 Buckwheat salad, agrodolce
INSALATA MISTA ..... 12 Mixed leaf salad, lemon dressing
BROCCOLINI ..... 14 Charred broccolini, garlic, chilli

Please be aware that the following surcharges apply  
Credit Card 1.5%  
Sunday 10%  
Public Holidays 15%