

Bar Tanalli



Small Bites

Olives

house marinated whole olives served warm
\$8

Focaccia Fritta

small pillow of fried dough dusted
with grana \$7

Funghi Trifolati

lion's mane mushroom sauteed in garlic and
parsley \$22

Chips

hand-cut chat potato wedges, tomato
relish \$12

Antipasti

Polpo Alla Luciana

chargrilled octopus, puttanesca salsa \$29

Beccafico

batter fried sardines, chardonnay whipped
ricotta, nduja mayo, sweet olive dust \$26

Frittura

batter fried calamari rings, mayo, lemon
wedge \$25

Affettati

Italian and local salumi, focaccia frita \$39

Polpette

nonna's meatballs in tomato sauce and
shaved grana (3) \$21

Arancini

vegetarian fried rice balls (4) \$20

Primi

Tortelli di Zucca

pumpkin ricotta, butter sage,
walnuts \$35

Assassina

the mistake that become a
legend \$35

Orecchiette

pork and beef ragu, butter and
grana \$38

Pescatora

spaghetti chitarra or risotto,
seafood, bisque, garlic and chilli \$44

Lasagna

besciamella, beef ragu,
grana and fior di latte \$35

Duck Ragu

pappardelle or risotto, red
wine duck ragu \$38

Carbonara

spaghetti, guanciale, pecorino, egg yolk
creamy sauce \$35

Gnocchi

beef bolognese ragu or 4
formaggi cream \$35

Secondi

Pesce del Giorno

market fish and pairing of the day MP

Bistecca alla Brace

grilled 400g Rib Eye steak, mash
potato and jus \$79

Capretto

aromatic slow cooked goat on the bone,
potatoes, capra sarda cheese \$46

Parmigiana

layered eggplant, tomato salsa, fior di
latte, provolone and basil \$33

Insalate

Radicchio

Bitter leaf, burrata, local tomatoes, orange,
salt, pepper and EVO \$28

Riccia

Frisee leaf, cherry tomato, cucumber, goat
cheese, balsamic dressing \$19

Rucola

Wild roquette, fennel, lemon dressing,
shaved grana \$16

Add to any salad

130g marinated stir-fried scotch beef +\$14

GFO +\$5, extra focaccia +\$3, sub home-made pasta +\$5

10% surcharge on Sunday, 15% Public Holidays & 1.65% Card Payments