

SPUNTINI

CAVOLETTI DI BRUSSELLES (VG) 16

Smoked celeriac puree, char grilled brussell sprouts & vincotto

MINI PARMIGIANA @ BIO (VE) 14

Mini eggplant parmigiana with black cabbage pesto & Burrata

ARANCINO DI FUNGHI (VG) 16

Mushrooms, vegan brie on homemade truffle vegan mayo

TORTELLO AL FORNO (VG) 16

Oven baked giant tortello filled w asparagus & potato, in sweet & hot chilly tomato sauce

POLENTA E FUNGHI (VG) 18

Polenta w wild mushroom Sauté, crispy kale & black sesame seeds

TAGLIERE DI GRAN KINARA E MIXED ITALIAN OLIVES (VE) 16

Truly vegetarian Italian hard cheese & marinated olives

PASTA

VELLUTATA DI ZUCCA (VG) 20

Pumpkin & kale vellutata w purple potato chips

SPAGHETTI AL RAGU DI VERDURE (VG/VE) 28

Charcoal pasta w grilled vegetable Ragù in capsicum tomato sauce, stracciatella foam & capers

LASAGNA @ BIO (VG) 28

Spinach pasta sheets with béchamel & lentil ragù

PACCHERI ALLA CARBONARA (VE) 30

Smoked egg yolk, asparagus & Grand Kinara Lavosh

GNOCCHI DI BARBABIETOLA (VG) 30

Beetroot gnocchi w cauliflower, pinenuts, tarragon & raisins puree & crispy leek

GNOCCHI SARDI (VG) 31

Small pasta shell w turnip top, Jerusalem artichoke & truffle puree

GNUDI DI RICOTTA SPINACI (VE) 32

Buffalo Ricotta & spinach balls w sweet potato puree & hazelnut

CONTORNI

PORRO GRIGLIATO (VE) 17

Char grilled leek w toasted pinenut butter & whipped goat cheese

CAPONATA @ BIO (VG) 16

Traditional Sicilian caponata

CAROTE ALLA SENAPE (VG) 17

Rainbow carrots cooked in whole grain mustard & rocket pesto

BROCCOLINI SCOTTATI (VG) 16

Chilli and garlic broccolini on macadamia mousse

INSALATA DI FOGLIE (VG) 12

Mixed leaf salad with raw veggie and balsamic glaze

DOLCI

TORTINO AGLI AGRUMI (VG) 16

Mandarin, Macadamia lemon cream & maple syrup tart

TIRAMISU @ BIO (VG) 16

Crumbled Savoiardi, with coffee, cashew cream & dark chocolate

TORTA DI CAROTE (VE) 17

Carrot cake w white chocolate ganache



VEGETARIAN - (VE)
VEGAN - (VG)

GLUTEN FREE BREAD AVAILABLE \$6 PER SERVE

CHEF SELECTION SET MENU MANDATORY FOR GROUPS OF 8 PEOPLE OR MORE

\$69 PER PERSON

PUBLIC HOLIDAY SURCHARGES APPLY

ALL OUR DISHES ARE MADE WITH ITALIAN LOVE / GLUTEN FREE