

ABOVE
eight
bar + lounge

We hope you enjoy our take on a relaxed,
modern Italian pizza and pasta bar.

Our handmade egg pasta is made fresh daily.
Our pizza is hand-stretched and cooked in a traditional way.
We combine quality produce with personalised service
to provide a casual, yet intimate dining experience.

Please inform staff if you have any allergies or dietary
requirements at time of ordering.

Know your noodles

Orecchiette	named for their shape, which resembles little ears
Pappardelle	large, broad, flat pasta
Gnocchi	small, soft dumplings
Spaghetti	long, thin, solid strands
Fettuccini	long, flat ribbons
Agnolotti	small, folded parcels with filling
Ravioli	square or round filled pillows
Fusillone	thick, corkscrew shaped pasta

Sides

Burrata, heirloom tomatoes, aged balsamic, basil ● □	13
Oak leaf lettuce, house dressing ● ● ◇ □	11

● Gluten free ● Dairy Free □ Nut Free ○ Vegetarian ◇ Vegan

A surcharge of 1% applies to all credit card payments. A surcharge of 15% applies on public holidays.

Bar Snacks

Marinated Italian olives ● ● ◇	9
Spiced macadamia & almonds ● ● ◇	9
Paprika & whiskey spiced biltong ● ●	12
Garlic pizza, black pepper, evo ● □	13
House-baked pillow sourdough, Oomite butter ○ □	13
Antipasto al Italiano, Burrata, capocollo, prosciutto di Parma, mortadella, marinated olives, melanzane, Parmesan grissini, house-baked focaccia □ (● ● on request)	35

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Pasta

All pastas aside from lasagna and ravioli can be made gluten free on request

Meat

Braised Beef Cheek Orecchiette

Orecchiette, braised beef cheek, shaved parmesan, oxheart tomato, capers, basil (● on request) 35

Byron Bay Berkshire Pork Belly

Pappardelle, Byron Bay Berkshire Pork belly, truffle, Tuscan cabbage, pecorino 32

Wagyu Lasagne

San Marzano tomato, bechamel, basil, parmesan 29

Gnocchi Al Pesto

Potato gnocchi confit duck leg, grilled zucchini, summer squash ● 31

Seafood

Grilled ½ Tristan Rock Lobster

Spaghetti, grilled 1/2 Tristan rock lobster, spiced lobster sauce, asparagus, basil 52

Poached Barramundi Pappardelle

Poached barramundi, sauce vierge, shaved fennel ● 32

Seaweed Fettuccine

XO sauce, Canadian scallops, crispy eggplant, enoki mushrooms, prosciutto di Parma ● 35

Summer Peas Agnolotti

Argentinian red prawns, tomato consommé, tomberries, basil oil ● 33

Pasta

Vegetarian

Pumpkin Ravioli

roasted pumpkin, pepitas, parmesan sauce,
balsamic vinegar □ ○

28

Fusillone

grilled spring vegetables, romesco, pickled
capsicum, smoked almonds ● ◇

27

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Pizza

All can be made gluten free on request.+6

- Margherita** ◊ ◊ 25
San Marzano tomato, buffalo mozzarella, grana Padano, basil, olive oil
- Ortolana** ◻ ◊ 25
San Marzano tomato, eggplant, capsicum, zucchini, crispy capers, basil
- Zucca** ◻ ◊ 25
pumpkin puree, roasted pumpkin, balsamic, pepitas, cherry tomatoes, basil
- Salami focaccia** ◻ 28
Hot salami, stracciatella cheese, buffalo ricotta, grana Padano
- Speck & Brie** ◻ 29
Smoked speck, Brie cheese, Fior di latte Mozzarella, parmesan, baby herbs

Pizza

Cotto □	29
<i>Smoked ham, buffalo mozzarella, parmesan, oyster mushrooms, leeks, black olive dust</i>	
Capesante □	31
<i>Fior di latte mozzarella, scallops, Parma ham, basil oil</i>	
Gamberi □	29
<i>Fior di latte mozzarella, prawn, nduja, black olive, dill</i>	
Stellina	29
<i>Wagyu Bresaola, grilled asparagus, rocket lettuce, stracciatella, cherry tomatoes, aged balsamic</i> □ (● on request)	
Frutti di Mare ● □	35
<i>San Marzano tomato, prawns, squid, mussels, clams, garlic, dill</i>	

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Dessert

Petit fours, in house made Valhrona chocolates (4)	12
Coffee coupe "Kruithof" coffee ice-cream, coffee granita, coffee syrup, coffee mousse, almond ●	15
Orange dessert pizza, yuzu marmalade, orange gel, vanilla ice-cream (● & ● on request)	18
Limoncello sorbet, candied lemon, mint ● ● □	8

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