

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.

# Bar Snacks

Marinated Italian olives ● ● ◇	9
Spiced macadamia & almonds ● ● ◇	9
Smoked paprika & whiskey spiced biltong ● ●	12
Garlic pizza, black pepper, evo (add cheese +5) ● □ ◇	13
House-baked pillow sourdough, truffle and beef fat candle ● □	13
Antipasto all' Italiana, burrata, capocollo, prosciutto di Parma, mortadella, marinated olives, melanzane, Parmesan grissini, house-baked focaccia □ (● ● on request)	35

● 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.

# Pizza

*All can be made gluten free on request. +6*

<b>Margherita</b> ○ □	25
<i>San Marzano tomato, buffalo mozzarella, grana Padano, basil, olive oil</i>	
<b>Zucca</b> □ ◇	25
<i>Roasted pumpkin, pumpkin puree, balsamic, pepitas, cherry tomatoes, basil</i>	
<b>Salami Focaccia</b> □	28
<i>Hot salami, stracciatella cheese, buffalo ricotta, grana Padano</i>	
<b>Cotto</b> □	29
<i>Smoked ham, buffalo mozzarella, parmesan, oyster mushrooms, leeks, black olive dust</i>	
<b>Pollo</b> ● □	29
<i>Grilled chicken, romesco, charred capsicum, red onion, wood ear mushroom, Ligurian olives</i>	

# Pizza

<b>Gustosa</b> □	31
<i>Wagyu Bresaola, truffle, Fior di latte, button mushroom, radicchio, sesame seeds</i>	
<b>Alla Carbonara</b> □	28
<i>Guanciale, Fior di latte, pecorino, egg yolk cream, parsley</i>	
<b>Capesante</b> □	31
<i>Fior di latte, scallops, Parma ham, basil oil</i>	
<b>Gamberi</b> □	29
<i>San Marzano tomato, Fior di latte, prawns, zucchini, Ligurian olives, garlic oil, dill</i>	
<b>Frutti di Mare</b> ● □	35
<i>San Marzano tomato, prawns, squid, mussels, clams, garlic, parsley</i>	

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# Pasta

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

## Meat

### Pork Belly Buckwheat Soba 32

Buckwheat Soba, crispy pork belly, Kimchi, cabbage chips, Shimeji mushroom □ ● ●

*Jack and Jill Pinot Gris 12.5*

### Wagyu Lasagne 29

San Marzano tomato, bechamel, basil, parmesan □

*Poggiotondo Chianti DOCG 18*

### Pea & Mint Agnolotti 37

Slow cooked lamb shoulder, lamb jus, garden peas □ ●

*Paxton Tempranillo 14.5*

## Seafood

### Spaghetti alla Vongole 39

Clams, white wine, garlic, parsley, toberries, herb salad □ ●

*Bremerton Vermentino 15*

### Seaweed Fettuccine 35

XO sauce, Canadian scallops, crispy eggplant, enoki mushrooms,

Prosciutto di Parma □ ●

*Jericho Chenin Blanc 14.5*

### Spanner Crab Polenta 33

Polenta, Spanner crab, grilled baby corn, crispy shallot, popcorn, sunflower seed □ ●

*Vinaceous Fiano 14*

# Pasta

## Vegetarian

### Pumpkin Ravioli

28

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

*Liz Heidenreich Riesling 14*

### Casarecce Minestrone

27

Eggplant, zucchini, cherry tomato, borlotti beans,

Focaccia croutons □ ● ◇

*Nova Vita "Firebird" Sangiovese 17*

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# Proteins

**Panfried Crispy Skin Barramundi** 35

Sauce vierge, shaved fennel  ● ●

*Babich Sauvignon Blanc 13*

**Steak Frites** 68

Dry Aged Portoro ribeye MB4, steakhouse chips, Italian salsa verde  ● ●

*The Wilson Vineyard "Pepperstone" Shiraz 15*

**Chicken supreme "Adobo"** 33

Sweet potato puree, grilled broccolini, Adobo Jus  ● ●

*En Vie Blanc de Noir 14*

# Sides

Caprese salad, buffalo mozzarella, roma tomatoes, aged balsamic, basil ●  15

Oak leaf lettuce, house dressing  ● ● ◇ 11

Steakhouse chips  ● ● ◇ 11

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# Dessert

Limoncello sorbet, candied lemon, mint ● ● □	12
Petit fours, in house made Valhrona chocolates and Pâtisserie (Please ask staff for dietaries)	12
Coffee coupe "Kruithof" coffee ice-cream, coffee granita, coffee syrup, coffee mousse, almond ●	15
Tiramisu Pizza, mascarpone, Mr Black liquor, lady fingers, cacao, coffee syrup □	21
Bombe Alaska, vanilla ice-cream, meringue, sponge cake, spiced rum, warm cherries □	29

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