

Entrees & Share plates

Bread & Oil, balsamic reduction, seasonal dip (VG) \$13

Marinated Olives (VG,GF) \$9

Burrata, rocket, pesto, cherry tomato, parsley salsa (V, GF) \$25

Carpaccio, Margaret River beef, rocket, parmesan, signature dressing (GF) \$25

Fish Tartare, cured fish of the day, green splash, citrus dressing \$27

Porchetta Bites, herbed pork belly, rosemary salt, honey apple reduction \$24

Housemade arancini, pepper aioli, parmesan, parsley \$18

Beef Cheek Croquettes, slow braised beef cheek, roast gravy jus, truffle oil \$21

Impepata di cozze, mussels, chilli, garlic, prawn bisque, white wine, charred bread (DF) \$31

Grazing Board, San Daniele, mortadella, Calabrese salami, Straciatella, pecorino, olives, charred bread, honey \$34

Pinsa

(Roman-style hand pressed pizza)

Aglio E Olio (V, DF) \$14

Margherita San Marzano, mozzarella, basil (V) \$22

Numa San Daniele, Burrata, San Marzano, mozzarella Balsamic \$34

Vegetariana Zucchini, sun-dried tomato, San Marzano, mozzarella, fior di latte (V) \$29

Carne pulled lamb, Calabrese salami, pancetta San Marzano, mozzarella \$31

Diavola San Marzano, fior di latte, hot salami, nduja, fresh chilli \$29

Tartufata Truffle base cream, field & button mushroom, porcini dust, straciatella \$33

Pasta & Mains

(Gluten free pasta available)

Tagliatelle, 12 hours slow braised lamb shoulder, San Marzano sugo, jus, pecorino \$34

Gnocchi, pumpkin & sage cream, burnt butter, Straciatella, pink pepper dust (V) \$34

Spaghettoni, blue crab, cherry tomato sugo, crunchy prawns, salsa verde, olive crumb \$37

Housemade spinach ricotta ravioli, pecorino pepper fondue, prosciutto parmesan crisp \$38

Impepata di cozze, mussels, chilli, garlic, prawn bisque, white wine, charred bread (DF) \$41

Half chicken cacciatora, spinach, sun-dried tomato & chilli potato, capsicum puree, \$35

Cauliflower steak, salsa verde, parsley tomato medley, onion crunch (VG) \$32

Brasato, Braised beef cheek, jus, parmesan mash, snow pea, truffle oil \$43

Fish of the day, dusted broccoli, creamy bisque, confit chilli, fried pachinko tomato MP

Sides

Potato wedges, aioli (GF Option) \$13

Italian salad, (VG, GF) \$15

Mixed leaves salad (VG, GF) \$13

Ask us about our chef's specials...

VG – Vegan, V– Vegetarian, DF – Dairy Free, GF– Gluten Free
Please inform the waitstaff of any dietary requirements you may have
Surcharges apply up to 1.8% depending on your payment method



NUMA
Italian