



bucci

ASSAGGINI | TO SHARE

PANE

House-baked ciabatta with extra virgin olive oil & aged balsamic
add confit garlic +1.5

BRUSCHETTA DEL GIORNO

Please see blackboard for today's bruschetta

CARPACCIO DI MANZO

Thin slices of Rangers Valley beef fillet with olive oil, garlic crisps, warm truffle Pecorino, herbs & lemon

PROSCIUTTO E MELONE

Fresh melon served with shaved prosciutto di Parma, buffalo fetta, mint & Lirah's caramelized apple balsamic

BURRATA TARTUFATA

Stretched curd cheese with a soft creamy centre served with truffled James Street honey, crisp pancetta, blueberries & walnuts

VITELLO TONNATO

Raw yellowfin tuna & cold-poached veal with capers, egg, whipped smoked bottarga & mayo, served with garlic crostini

ARANCINI

3 hand-rolled roasted pumpkin risotto balls filled with mozzarella served with whipped buffalo fetta & chives

CALAMARI RIPIENI ALLA CALABRESE

Local squid filled with house-made Calabrian sausage, char-grilled & served with squid ink lemon aioli

CAPELANTE CON PREZZEMOLO E AGLIO

½ dozen Hervey Bay scallops grilled with garlic butter topped with roasted garlic & lemon aioli & parsley crumbs

OLIVE ALL'ASCOLANA

Crumbed giant green olives filled with fennel salami, pork, rosemary & chilli served with salsa verde (6)

BUCCI CAPRESE

Sweet heirloom tomatoes, buffalo mozzarella & fresh basil served with basil & pine nut pesto & black olive & garlic tapenade

PEPATA DI COZZE

Kinkawooka mussels cooked in white wine, tomato, chilli, lemon & basil, served with warm ciabatta

"Not all ingredients are listed on the menu, please talk to your waiter about dietary requirements & allergies"

PRIMI | PASTA

150g serve, one size / Gluten free pasta available on request

RISOTTO DEL GIORNO

Please see blackboard for today's risotto

LINGUINE AL GRANCHIO

Linguine with spanner crab, chilli, parsley & lemon

BOAR-LOGNAISE

A rich, tender wild boar ragu with porcini, smoked speck & red wine tossed with house-made pappardelle

SPAGHETTI CON CICALI DI MARE

Moreton Bay bug cooked with white wine, cherry tomatoes, fresh basil, lemon zest & spicy crustacean oil tossed with house-made spaghetti

GNOCCHI ALLA PUTTANESCA

House-made potato gnocchi tossed with a spicy tomato sauce with black olives, capers, chilli & anchovies

GIGLI VERDI CON ERBE E RICOTTA

Short twisted pasta made with barley grass & spirulina, tossed with sautéed chard & fresh pesto, garden peas, seasonal herbs & salted ricotta

RAVIOLO APERTO RIPIENO DI CAPRA

Thin layer of pasta enveloping milk braised goat shoulder served with crispy pancetta, zesty gremolata & horseradish

SECONDI | MAIN

TONNO ALLA GRIGLIA CON CAPONATA

Mooloolaba yellowfin tuna char-grilled to rare served with caponata & salmoriglio

BARRAMUNDI CON INSALATA D'ARANCE E FINOCCHI

Pan-fried Cone Bay barramundi served with an orange & fennel salad with black olive tapenade & burnt orange vinaigrette

TAGLIATA DI MANZO

250g - 45 | 500g - 90 | 1kg - 180

Rangers Valley Black Onyx beef cooked to rare, sliced & served with olive oil, sea salt, rocket, grilled artichoke & shaved Parmesan

COTOLETTA ALLA MILANESE

Herb & chilli breaded chicken breast with garlic & lemon butter

INSALATA DI GUANCIALE

Crispy pork cheek & glazed fig with green leaves, radicchio, grapes, toasted pistachio, herbs & Gorgonzola dolce

CONTORNI | SIDES

INSALATA VERDE

Selection of garden leaves dressed with a white balsamic dressing, shaved apple, charred leeks & broad beans

PATATE FRITTE

Hand-cut, crispy fried potatoes tossed with garlic, rosemary & lemon zest
add aioli +1.5

VERDURE GRIGLIATE

Char-grilled seasonal greens tossed with garlic, olive oil, aged balsamic & grated Pecorino

INSALATA DI RUCOLA

Rocket & Parmesan salad



