

Waterfall

A LOVE STORY FROM SOUTHERN ITALY

Gli Antipasti

The Starters

- 1) **LATTUGA ROMANA, MARINATA
ALLA POLVERE DI POMODORO**  **\$22**
Romaine lettuce salad, dried tomato powder, goat cheese, watercress.
- 2) **TONNO DEL MEDITERRANEO COTTO ALL'OLIO AFFUMICATO** **\$26**
Salad with Mediterranean tuna cooked with smoked oil, roasted onions.
- 3) **SEPPIA MARINATA AL BERGAMOTTO, PATATE TACCOLE** **\$26**
Cuttlefish salad with bergamot, snow peas, potatoes, candied lemon zest.
- 4) **SALMONE COTTO A 62 GRADI CON FINOCCHIETTO SELVATICO** **\$28**
Sous vide 62°C salmon fillet, wild fennel, asparagus, citrus fruits.
- 5) **FRUSCELLA DI BURRATA AFFUMICATA**   **\$26**
Smoked burrata cheese, cold romanesco broccoli purée, roasted almond flakes.



Salmone Cotto A 62 Gradi Con
Finocchietto Selvatico

I Classici

The Classics

- 6) **VITELLO TONNATO**  **\$28**
Poached, sliced veal and a velvety cream sauce with capers, anchovies and fresh tuna form the base of this popular Italian summer dish. Vitello Tonnato might be the proof that opposites attract.
- 7) **PARMIGIANA DI MELANZANE**  **\$25**
We believe that we really figured out how to cook this classic to perfection. Carefully-sourced eggplants are blended with Parmesan cheese and tomatoes – a must try!
- 8) **POMODORI MARINATI CON BURRATA PUGLIESE**   **\$26**
Burrata is considered one of the most delicious specialities of dairy production in Andria. Creamy stretched curd cheese is mixed with marinated tomatoes, basil sauce and pistachios for a delightful crowd-pleaser.



Vitello Tonnato



Pomodori Marinati Con Burrata Pugliese

La Salumeria

The Charcuterie

- 9) **MOZZARELLA DI BUFALA & CAPONATA FREDDA**  \$26
Cold caponata, tomatoes, basil, buffalo mozzarella.
- 10) **PROSCIUTTO SAN DANIELE & MELONE**  \$28
San Daniele ham, melon carpaccio and rocket leaves.
- 11) **IL TAGLIERE DEGLI AFFETTATI**  \$32
Cold cut selection, black olives, cherry tomatoes, pickled onions.
- 12) **MOZZARELLA DI BUFALA, RUCOLA E PROSCIUTTO DI PARMA**  \$28
Buffalo mozzarella with parma ham and rocket salad.

Le Zuppe

The Soups

- 13) **VELLUTATA DI ZUCCA NAPOLETANA, FUNGHI PORTOBELLO E CAPPESANTE** \$20
Neapolitan pumpkin soup, portobello mushroom, roasted scallops.
- 14) **CREMA DI PISELLI, SCALOGNO, PATATE E FORMAGGIO DI CAPRA**  \$18
Green pea soup, potato, shallots, goat cheese.
- 15) **ZUPPA DI MOLLUSCHI E LATTUGA ROMANA**  \$20
Seafood and sea lettuce soup, garlic, chilli oil.



Vellutata Di Zucca Napoletana,
Funghi Portobello E Cappesante



Signature dish



Vegetarian



Contains Pork



Contains Alcohol



Contains Nuts

Prices are subject to 10% service charge and 7% GST.

Pizza

- | | | | |
|-----|---|---|-------------|
| 44) | PIZZA “FOCACCIA”
Garlic bread pizza dough, rocket leaves,
Parmesan cheese. |  | \$18 |
| 45) | PIZZA PROSCIUTTO CRUDO RUCOLA
E BUFALA
Tomato sauce, buffalo mozzarella,
Parma ham, rocket leaves. |  | \$32 |
| 46) | PIZZA MARGHERITA
To celebrate the visit of Queen Margherita of Savoy to Naples,
a pizza resembling the colors of the Italian flag,
red (tomato), white (mozzarella) and green (basil)
was created and named after the Queen. |  | \$25 |
| 47) | PIZZA AL SALMONE
AFFUMICATO E ASPARAGI
Tomato sauce, mozzarella,
smoked salmon, asparagus. | | \$28 |
| 48) | PIZZA TALEGGIO E
SALAME PICCANTE
Tomato sauce, mozzarella,
Taleggio cheese, pepperoni. |  | \$28 |
| 49) | PIZZA GENOVESE
Tomato sauce, mozzarella,
shrimp, basil pesto. |  | \$30 |
| 50) | PIZZA AL PROVOLONE
STRAVECCHIO E NOCI
Tomato, mozzarella, walnuts,
Provolone cheese. |  | \$27 |



Pizza Genovese

Le Paste

The Pastas

Gluten free available upon request

- 20) **SPAGHETTI ALLA NAPOLETANA**  \$22
Spaghetti, fresh San Marzano sauce, oregano, basil, garlic.
- 21) **TAGLIATELLE ALLA BOLOGNESE**   \$25
Tagliatelle alla Bolognese is a meat-based sauce originating from Bologna. Enjoy handmade tagliatelle with this traditional bolognese sauce topped with Parmesan cheese.
- 22) **SPAGHETTI AGLIO, OLIO E PEPERONCINO**  \$22
A well-loved spaghetti dish that originated from Naples, this classic is made by lightly sautéing garlic, red chilli and extra virgin oil, topped with finely-chopped parsley.
- 23) **FUSILLI CARBONARA**  \$24
Carbonara sauce is one of the oldest Italian recipes. Fans of the luxurious, creamy and rich sauce will not be disappointed with this modern version with handmade fusilli – tossed with egg, pecorino cheese, pancetta and black pepper.
- 24) **RIGATONI ALL'AMATRICIANA**   \$24
Amatrice in central Italy is the birth city of this pasta classic – homemade rigatoni with fresh tomato sauce, Pecorino Romano cheese, Italian cheek bacon, basil and onions.
- 25) **SPAGHETTI ALLE VONGOLE**  \$28
This dish is a sublime creation with fresh clams, white wine, chopped parsley, garlic and a good pinch of chilli twirled with homemade spaghetti.
- 26) **LINGUINE ALLO SCOGLIO**   \$34
An authentic Southern Italian seafood pasta with prawns, scallops, mussels, clams and cherry tomatoes.
- 27) **CASARECCI AL RAGÙ D'AGNELLO**  \$32
This recipe was inspired by Abbruzzo in Southern Italy
Opt for this unusual narrow and twisted tube pasta dish, brewing with full flavours of lamb ragù, porcini mushrooms and rosemary.



Linguine Allo Scoglio



Casarecci Al Ragù D'agnello

- 28)

**PICI AL CACIOCAVALLO
PODOLICO E PEPE NERO**

Artisanal Pici pasta, Caciocavallo cheese fondue,
crushed black peppercorn.



\$25
- 29)

**GARGANELLI AL FERRETTO CON ZUCCHINE
“ALLA SCAPECE” E GAMBERI**

Homemade Garganelli pasta, zucchini sautéed
with garlic, mint leaf, Sicilian prawns.



\$28
- 30)

**MEZZEMANICHE AL PESCE SPADA CAPPERI,
OLIVE E PODORINI CONFITS**

Artisanal pasta with swordfish, black olives,
semi-dried tomatoes, capers.

\$29
- 31)

**CALAMARATA CON SALSICCIA RICOTTA
DI BUFALA E MELANZANE ARROSTITE**

Homemade pasta, pork sausage ragout,
buffalo ricotta, roasted eggplant.



\$26
- 32)

**SPAGHETTI ALLA CHITARRA CON
RAGOUT DI ARAGOSTELLA**

Homemade spaghetti, lobster ragout,
crustacean bisque, lemon chilli oil.



\$34
- 33)

**TONNARELLI AL NERO DI SEPPIA,
COZZE ALLA TARANTINA E TONNO FRESCO**

Homemade squid ink pasta, mussels with tomatoes,
chilli, parsley, fresh tuna.

\$28
- 34)

**RAVIOLI, ALLA BURRATA, CREMA DI
POMODORO E SALSA AL BASILICO**

Homemade ravioli stuffed with burrata cheese,
San Marzano tomatoes, basil pesto sauce.



\$27
- 35)

TAGLIATELLE AI PORCINI E TARTUFO DI NORCIA

Handmade egg pasta, Italian sausage, porcini mushrooms,
black truffle sauce.



\$32



Signature dish



Vegetarian



Contains Pork



Contains Alcohol



Contains Nuts

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I Secondi

The Main Courses

- 36) **ZUPPA DI PESCE**  **\$72**
(min. two persons)
You have not been to the Waterfall, if you have not tasted our tomato based, signature Seafood Stew. Only the freshest lobsters, prawns, clams, mussels and fish from the sea are cooked in sun-ripened Sicilian tomatoes, flavoured with garlic and garden herbs, served with slices of freshly roasted garlic bread.
- 37) **PESCE PEZZOGNA IN GUAZZETTO**  **\$38**
AI FRUTTI DI MARE E AGLIO AFFUMICATO
Poached Pezzogna seabream, seafood gravy, cherry tomatoes, smoked garlic.
- 38) **SCALOPPA DI BRANZINO FARCITA** **\$40**
AI POMODORI, SCHIACCIATA DI PATATE ROSSE
Seabass fillet stuffed with sundried tomatoes, mashed potatoes, chiffonade vegetables.
- 39) **TRANCIO DI SALMONE GLASSATO CON MELA** **\$38**
ANNURCA E CIPOLLA COTTA AL SALE
Roasted glazed salmon, Annurca red apple sauce, baked onion caramelised in salt.
- 40) **GALLETTO STECCATO, ALL'ALLORO INSALATA**  **\$34**
CRUDA DI FUNGHI E LIMONE
Slow-cooked tender chicken, raw mushroom salad, lemon and caper sauce.
- 41) **CARRE' DI AGNELLO IN CROSTA DI** **\$42**
NOCCIOLE, SALSA AL PEPE NERO E CACAO
Lamb rack with hazelnut crust, black pepper and cocoa sauce.
- 42) **TAGLIATA DI MANZO RUCOLA E GRANA**  **\$48**
TENDERLOIN HUNTER VALLEY GRAIN FED
Fans of beef will not want to miss this most popular beef recipe in Italy. Premium cuts are marinated with capsicums, served with rocket leaves and Parmesan cheese. Complete a harmony of flavours with aromatic herbs, extra virgin olive oil and balsamic reduction.
- 43) **COSTATA DI MANZO ALLA GRIGLIA**  **\$130**
CON VERDURE E PATATE (About 1.3KG)
Grilled beef tomahawk, roasted baby potatoes, sauteed vegetables, red wine sauce.



Trancio Di Salmone



Costata Di Manzo Alla Griglia
Con Verdure E Patate

Dolci

Desserts

- 51) **FINE ITALIAN CHEESE SELECTION**  **\$22**
Selection of four types of Italian cheese served with honey and nuts.
- 52) **TIRAMISU**  **\$16**
The meaning of tiramisu is “pick me up or lift me up”. It is made by layering ladyfingers (savoiardi), mascarpone, coffee and cocoa powder.
- 53) **PROFITEROLES**  **\$16**
Lemon cream, warm chocolate fudge, shaved ivory chocolate.
- 54) **PANNA COTTA CON CUORE MORBIDO AL CARAMELLO** **\$15**
Traditional Italian panna cotta with caramel.
- 55) **SEMIFREDDO ALLA CASSATA ITALIANA**   **\$16**
Gelato parfait, candied fruits, rum, pistachio, pine nut sablé, strawberry sauce.
- 56) **COPPA AI SORBETTI CON FRUTTI DI BOSCO MARINATI**  **\$15**
Sorbet with marinated berries, crunchy granola.
- 57) **SHARING PLATTER**   **\$32**
(good for two persons)
A platter of tiramisu, profiteroles, panna cotta and baked coffee cream.



Signature dish



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