

TO START & SHARE

HOUSE-MADE FOCACCIA	9
salted butter (v)	
JAMON & BUFFALO MOZZARELLA SCHIACCIATA	17
rocket & jamón	
OLIVES	9
garlic, rosemary, lemon zest, chilli flakes (ve) (gf)	
SALUMI	POA
daily selection of cured meat	
CACIO E PEPE PASTA BITES (3)	14.5
basil & pistachio pesto, pecorino (v)	
AMATRICIANA ARANCINI (3)	15
guanciale crumbs, fior di latte, chilli sugo	
CRISPY SQUID TENTACLES	16
salsa verde, charred lime	

MAINS

MUSHROOM GNOCCHI	24
blue cheese sauce, rocket, pistachio	
SLOW COOKED BEEF RAGOUT	34
rich tomato sauce, linguine, parmesan	
CRAB MEAT LINGUINE	36
cherry tomato, basil, rose sauce, chilli	
SPATCHCOCK CHICKEN	31.5
mixed greens, shaved fennel, pickled orange, fried dill (gf)	
SLOW COOKED OSSO BUCCO	32
rich tomato ragout, creamy polenta, asparagus, prosciutto	
300GM PORTERHOUSE	46
truffle fries	
200GM O’CONNOR ANGUS EYE FILLET MBS 3+	54
truffle fries	

SAUCES + 2
creamy peppercorn
red wine jus
hollandaise

PIZZA

our pizzas begin with hand-crafted, house-made dough - freshly prepared daily from a carefully curated recipe. This ensures every bite is fluffy, full of flavour, the perfect base for every unforgettable slice			
SMALL PIZZAS (2 squares)			
LARGE PIZZAS (4 squares)		SML	LRG
HEIRLOOM MARGHERITA		16	28
heirloom tomato, bocconcini, basil oil (v)			
ROASTED MUSHROOM		18	30
black garlic paste, crispy sage, fontina (v)			
BASIL & PISTACHIO CHICKEN		19	32
basil & pistachio pesto, mozzarella, cherry tomatoes, aged parmesan, lemon zest			
JAMON & CHILLI HONEY		21	34
jamón, artichoke, capsicum			
PARLAMENTOS 🍷		21	34
wagyu ground beef, nduja, chicken, jamon			
INFERNO 🍷		21	34
chilli sugo, nduja, pepperoni, jalapenos, olives, chilli flakes			
FRUTTI DI MARE		22	36
prawn, squid, scallop			
<i>gluten free base</i>		4	

BUNS & CO

OPEN PIZZA SANDWICH	18.5
pepperoni, rocket, chilli honey, sun-dried tomato, truffle salted fries	
FRIED CHICKEN BURGER	23
maple aioli, bacon, provolone, lettuce, truffle salted fries	
WAGYU BURGER	25
baconnaise, bacon, lettuce, tomato, provolone, truffle salted fries	
SALAD	
WELLNESS BOWL	22
ancient grain salad, halloumi, rocket, pomegranate, sweet potato (vo) (veg)	
SALMON POKE BOWL	28.5
radish, cucumber, edamame beans, avocado, carrot, spanish onion, kewpie, sesame (gf)	

SIDES

TRUFFLE FRIES	9
truffle salt, aioli (ve)	
PICKLED ORANGE SALAD	8
fennel, dill	
CHARRED ASPARAGUS	10
flaked almonds	

DESSERT

TIRAMISU	12
vanilla, mascarpone, savoiardi, espresso	
VANILLA PANNA COTTA	12
strawberry compote, hazelnut crumb (gf)	
CANNOLI (2)	12
vanilla crème patisserie, pistachio crumb	

Menu



/transitandco