

# Waterfall

A LOVE STORY FROM SOUTHERN ITALY



# Gli Antipasti

The Starters

- 1) **LATTUCA ROMANA, MARINATA ALLA POLVERE DI POMODORO**  \$20  
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** \$25  
Cuttlefish salad with bergamot, snow peas, potatoes, candied lemon zest.
- 4) **SALMONE COTTO A 62 GRADI CON FINOCCHIETTO SELVATICO** \$25  
Sous vide 62°C salmon fillet, wild fennel, asparagus, citrus fruits.
- 5) **FRUSCELLA DI BURRATA AFFUMICATA**   \$25  
Smoked burrata cheese, cold romanesco broccoli purée, roasted almond flakes.



Salmon Cotto A 62 Gradi Con Finocchietto Selvatico

# I Classici

The Classics

- 6) **VITELLO TONNATO**  \$25  
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**   \$25  
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



Vellutata Di Zucca Napoletana, Funghi Portobello E Cappesante

# La Pasta Tradizionale

Traditional Pastas  
Homemade classics made from the same heirloom recipes passed down from Chef Marco's grandma over generations.

- 16) **SPAGHETTI ALLA NAPOLETANA**  \$19  
Spaghetti, fresh San Marzano sauce, oregano, basil, garlic.
- 17) **TAGLIATELLE ALLA BOLOGNESE**   \$21  
Tagliatelle alla Bolognese is a meat-based sauce originating from Bologna, where Chef Marco attended culinary school. Enjoy handmade tagliatelle with this traditional bolognese sauce topped with Parmesan cheese.
- 18) **SPAGHETTI AGLIO, OLIO E PEPERONCINO**  \$18  
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.
- 19) **FUSILLI CARBONARA**  \$20  
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.
- 20) **RIGATONI ALL'AMATRICIANA**   \$20  
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.
- 21) **SPAGHETTI ALLE VONGOLE**  \$25  
Straight from Chef Marco's hometown, this dish is a sublime creation with fresh clams, white wine, chopped parsley, garlic and a good pinch of chilli twirled with homemade spaghetti.
- 22) **LINGUINE ALLO SCOGLIO**   \$32  
An authentic Southern Italian seafood pasta with prawns, scallops, mussels, clams and cherry tomatoes.
- 23) **CASARECCI AL RAGÙ D'AGNELLO**  \$29  
This recipe was inspired by Abruzzo in Southern Italy where Chef Marco's father was born. Opt for this unusual narrow and twisted tube pasta dish, brewing with full flavours of lamb ragù, porcini mushrooms and rosemary.



Linguine Allo Scoglio

# Le Paste

The Pastas

- 24) **PICI AL CACIOCAVALLO PODOLICO E PEPE NERO**  \$23  
Artisanal Pici pasta, Caciocavallo cheese fondue, crushed black peppercorn.
- 25) **GARGANELLI AL FERRETTO CON ZUCCHINE "ALLA SCAPECE" E GAMBERI**  \$28  
Homemade Garganelli pasta, zucchini sautéed with garlic, mint leaf, Sicilian prawns.
- 26) **CENCIONI AL PESCE SPADA CAPPERI, OLIVE E PODORINI CONFITS** \$29  
Artisanal pasta with swordfish, black olives, semi-dried tomatoes, capers.
- 27) **CALAMARATA CON SALSICCIA RICOTTA DI BUFALA E MELANZANE ARROSTITE**   \$23  
Homemade pasta, pork sausage ragout, buffalo ricotta, roasted eggplant.
- 28) **SPAGHETTI ALLA CHITARRA CON RAGOUT DI ARAGOSTELLA**  \$32  
Homemade spaghetti, lobster ragout, crustacean bisque, lemon chilli oil.
- 29) **TONNARELLI AL NERO DI SEPPIA, COZZE ALLA TARANTINA E TONNO FRESCO** \$28  
Homemade squid ink pasta, mussels with tomatoes, chilli, parsley, fresh tuna.
- 30) **RAVIOLI, ALLA BURRATA, CREMA DI POMODORO E SALSA AL BASILICO**   \$25  
Homemade ravioli stuffed with burrata cheese, San Marzano tomatoes, basil pesto sauce.

# La Salumeria

The Charcuterie

- 9) **MOZZARELLA DI BUFALA & CAPONATA FREDDA**  \$25  
Cold caponata, tomatoes, basil, buffalo mozzarella.
- 10) **PROSCIUTTO SAN DANIELE & MELONE**  \$26  
San Daniele ham, melon carpaccio and rocket leaves.
- 11) **IL TAGLIERE DEGLI AFFETTATI**  \$30  
Cold cut selection, black olives, cherry tomatoes, pickled onions.
- 12) **MOZZARELLA DI BUFALA, RUCOLA E PROSCIUTTO DI PARMA**  \$26  
Buffalo mozzarella with parma ham and rocket salad.

# Le Zuppe

The Soups

- 13) **VELLUTATA DI ZUCCA NAPOLETANA, FUNGHI PORTOBELLO E CAPPESANTE** \$18  
Neapolitan pumpkin soup, portobello mushroom, roasted scallops.
- 14) **CREMA DI PISELLI, SCALOCNO, PATATE E FORMAGGIO DI CAPRA**  \$16  
Green pea soup, potato, shallots, goat cheese.
- 15) **ZUPPA AI MOLLUSCHI E LATTUGA DI MARE**  \$18  
Seafood and sea lettuce soup, garlic, chilli oil.



Spaghetti Alla Chitarra Con Ragout Di Aragostella



Casarecci Al Ragù D'agnello



# I Vegani Disponibile Su Richiesta Senza Glutine

## Vegan Pasta

Gluten free available upon request

- 31) **MEZZEMANICHE CON FRICASSEA DI VERDURE, BASILICO E OLIVENERE** 🌿 \$23  
Homemade pasta, vegetable ragout, black olives, basil oil.
- 32) **MACCHERONCINI ALL'ARRABBIATA** 🌿 \$20  
Homemade pasta, tomato sauce, garlic, chilli, parsley.
- 33) **CAVATELLI CON BROCCOLI SALTATI, CRESCIONE E CAPPERI DI PANTELLERIA** 🌿 \$21  
Cavatelli pasta, broccoli, watercress, Pantelleria capers, chilli.
- 34) **TROTTOLE CON PODORINI COULIS, PESTO DI PINOLI ED ERBE** 🌿 \$21  
Homemade pasta, fresh tomato sauce, pine nuts and herbs sauce.

## I Secondi

The Main Courses

- 35) **ZUPPA DI PESCE** (min. two persons)  \$68  
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.
- 36) **PESCE PEZZOGNA IN GUAZZETTO AI FRUTTI DI MARE E AGLIO AFFUMICATO** 🍷 \$38  
Poached Pezzogna seabream, seafood gravy, cherry tomatoes, smoked garlic.
- 37) **SCALOPPA DI BRANZINO FARCITA AI POMODORI, SCHIACCIATA DI PATATE ROSSE** \$38  
Seabass fillet stuffed with sundried tomatoes, mashed potatoes, chiffonade vegetables.
- 38) **TRANCIO DI SALMONE GLASSATO CON MELA ANNURCA E CIPOLLA COTTA AL SALE** \$36  
Roasted glazed salmon, Annurca red apple sauce, baked onion caramelised in salt.
- 39) **GALLETTO STECCATO, ALL'ALLORO INSALATA CRUDA DI FUNGHI E LIMONE** \$32  
Slow-cooked tender chicken, raw mushroom salad, lemon and caper sauce.
- 40) **CARRE' DI AGNELLO IN CROSTA DI NOCCIOLE, SALSA AL PEPE NERO E CACAO** 🥜 \$39  
Lamb rack with hazelnut crust, black pepper and cocoa sauce.
- 41) **TAGLIATA DI MANZO RUCOLA E GRANA**  \$45  
*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.
- 42) **GUANCIA DI VITELLO BRASATA AL VINO E CROCCANTE AL PARMIGIANO** 🍷 \$36  
Braised veal cheek, potatoes, red wine sauce, crunchy Parmesan tuiles.



Scaloppa Di Branzino Farcita Ai Pomodori, Schiacciata Di Patate Rosse



Guancia Di Vitello Brasata Al Vino E Croccante Al Parmigiano

## Pizza

- 43) **PIZZA "FOCACCIA"** 🌿 \$16  
Garlic bread pizza dough, rocket leaves, Parmesan cheese.
- 44) **PIZZA PROSCIUTTO CRUDO RUCOLA E BUFALA** 🐷 \$29  
Tomato sauce, buffalo mozzarella, Parma ham, rocket leaves.
- 45) **PIZZA MARGHERITA** 🌿 \$23  
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.
- 46) **PIZZA AL SALMONE AFFUMICATO E ASPARAGI** \$26  
Tomato sauce, mozzarella, smoked salmon, asparagus.
- 47) **PIZZA TALEGGIO E SALAME PICCANTE** 🐷 \$26  
Tomato sauce, mozzarella, Taleggio cheese, pepperoni.
- 48) **PIZZA GENOVESE** 🥜 \$29  
Tomato sauce, mozzarella, shrimp, basil pesto.
- 49) **PIZZA AL PROVOLONE STRAVECCHIO E NOCI** 🥜 \$25  
Tomato, mozzarella, walnuts, Provolone cheese.



Signature dish



Vegetarian



Contains Pork



Contains Alcohol



Contains Nuts

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