

primi piatti antipasti

ostriche freshly shucked sydney rock oysters	
natural with lemon	@ 5
topped with cucumber granita & finger lime pearls	@ 6.5
burrata con insalata di indivia belga whole burrata served on salad of witlof with apricot dressing & blood plum prosciutto crackers & basil oil	35
fichi, gorgonzola e culatello fresh figs with italian culatello & gorgonzola dolce	34

entree

fiori di zucchini con gamberi lightly fried zucchini flowers filled with prawns on a salad of shaved radish, apple & fresh tomato	32
crudo di pesce con barbabietole cured kingfish with beetroot, cured egg yolk & shaved bottarga	32
capesante e sanguinaccio queensland scallops with yellow pepper purée, black pudding & crispy pancetta	29
bresaola e abalone wagyu beef bresaola with salsa verde, egg yolk & tasmanian abalone	35

pasta

all of our pastas are house made daily
main size pasta +10

tagliolini alla granseola fine green noodles with fresh blue swimmer crab & a light tomato sauce	34
fazzoletti neri ai frutti di mare black handkerchief pasta with cuttlefish, mussels, prawns & chili	34
ravioli alle erbe di mare ricotta & tasmanian wakame ravioli with burnt butter, crispy saltbush & native greens	30
pasta del giorno pasta of the day	32

secondi piatti main course

pesce del giorno our market fish of the day	46
astice con fregola grilled marron from WA served with a fregola & shellfish risotto extra marron +35	59
involtino di galletto spatchcock involtino stuffed with mushrooms on bread sauce & panzanella salad	45
agnello ai due modi grilled lamb rack & confit lamb belly with goats cheese cream, roasted dutch carrots & fermented carrot purée	46
anatra arrosto al balsamico balsamic roasted half duck with puffed wheat, fermented cabbage & charred peach	49
vitello alla griglia grilled veal backstrap served with mushroom purée, fried polenta & horseradish	47
le bistecche steaks served with house condiments	
300g wagyu flank	45
grain fed full blood wagyu from riverina, nsw	
600g rib eye steak on the bone	75
100% grass fed from little joe beef in great western, victoria	

sides

insalata of rocket, fennel & radicchio	15
steamed english spinach with lemon dressing & black pepper	14
hand cut potatoes lightly fried then tossed in rosemary salt & roasted garlic	12
broccolini with prosciutto crumb	14

pesce al sale
whole snapper baked in rock salt, silver served
available for 2-8 people 24hrs notice required
\$48 per person

all prices include 10% gst

all credit card transactions incur a 1.5% surcharge
tables of eight and above attract a 10% discretionary service charge