

primi piatti

antipasti

ostriche al naturale
freshly shucked sydney rock oysters eschalot & red wine vinaigrette @ 4.5

burrata con insalata di indivia belga
whole burrata with served on salad of witlof, apricot dressing & blood plum with prosciutto crackers & basil oil 35

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

radicchio di treviso
charred imported radicchio travisano with gorgonzola dolce & white nectarine 28

capésante 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

stinco di cervo con minestrone
braised venison shank with pea purée, buffalo curd & minestrone 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 10/15
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