

primi piatti antipasti

ostriche natural with lemon @ 5
freshly shucked sydney rock oysters with cucumber granita & finger lime pearls @ 6.5

burrata con insalata di asparagi
whole burrata served on salad of asparagus with lemon dressing, peach purée
prosciutto crackers & basil oil 35

acciughe
codesa 'serie limitada' cantabrian anchovies 55g tin with tomato butter & bruschetta 39

entree

culatello alla cipriani
italian culatello with rocket pesto, persimmon & parmesan crisps 28

fiori di zucchini con gamberi
lightly fried zucchini flowers filled with prawns on a salad of shaved radish,
apple & fresh tomato 32

tartare di manzo
wagyu beef tartare with egg yolk, smoked daikon, caper leaves & porcini crackers 35

crudo di mare
recommended for two 90
fish tartare with flying fish roe aioli
torched prawns with garlic butter & black garlic purée
sashimi grade XL vongole from SA with citrus dressing
raw split scampi from WA

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

cappelletti del prete con brodo di pomodoro
mozzarella filled pasta parcels in a tomato consommé & basil oil 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 live marron from WA served with a fregola & shellfish risotto
extra marron +35 59

porchetta alla romana
rolled & roasted suckling pig with charred red cabbage, pearl onions & green apple 45

agnello ai due modi
grilled lamb rack & confit lamb belly with goats curd, roasted dutch carrots
& fermented carrot purée 52

anatra arrosto al balsamico
balsamic roasted half duck on prune purée, cime di rapa, tuscan kale & plums 49

vitello alla griglia
grilled veal backstrap with spiced pumpkin puree, roasted pumpkin & a walnut crumb 47

le bistecche
steaks served with cannellini bean puree & ancient roman style mustard
300g wagyu flank 45
ranger's valley black onyx hanger steak, nsw

600g rib eye steak on the bone 75
grain fed, dry aged from nolan meats, queensland

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 16

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