

Starters

House made focaccia, whipped ricotta, rosemary oil	8
Natural oyster, pink pepper, prosecco mignonette (3)	12
Crumbed green olives stuffed with nduja	9
Fried zucchini blossoms, stracciatella, tomato + miso, vincotto	16
Cured meat, globe artichoke, mixed olives, bread	28
Kingfish crudo, arrabbiata, caper leaf, parsley, guanciale	25
Veal tartare, tuna mayo, pickled onion, caper leaf, potato crisp	26
Roasted prawns, garlic, chilli, lemon	27
Burrata, black grape, fig & pistachio salsa	22

Pasta

Rigatoni - wagyu neck ragu, oregano, orange, parmigiano	28
Orzo - scampi, roasted shell sauce, leek, marscapone	34
Pappardelle - duck, mushroom, parmigiano	30
Gnocchi - cherry tomato, basil, bush tomato	26
Bucatini - native pepper, pecorino romano, guanciale	28
Spaghetti - local seafood, chilli, garlic, lemon, bottarga	36
Risotto - cauliflower, truffle, hazelnut, asiago	34

Mains

Pan roasted fish fillet, sauce vierge, green olives, walnuts	42
Grass fed angus sirloin MB5 300g, brassicas, pepper sauce	42
Slow cooked chicken breast, pine mushroom, zucchini puree, baby onions	41

Sides

Rocket salad, almond, peach, farro	14
Summer beans & peas, mint, red onion, montasio, verjus	15
Heirloom tomatoes, stracciatella, basil, olive oil	15
Roasted red skin potato, garlic & rosemary	12

Dessert

Yoghurt & white chocolate mousse, blood orange sorbet, pistachio	15
Tira-MISO - macadamia miso parfait, chocolate, espresso sponge	15
Affogato - espresso, vanilla ice cream, nocello	16

**please note a 15% surcharge will apply on public holidays*

**no split bills for groups of 6 or more*