



DINE IN MENU

Cicchetti

House made focaccia, whipped ricotta, rosemary oil	9
Natural oyster, pink pepper, prosecco mignonette (3)	12
Taleggio fried green olives, truffle oil	9
Crumbed mortadella skewer, pistachio emulsion	6ea
Eggplant parmigiana, puffed pasta cracker, stracciatella, basil	8ea
Kimchi suppli, mozzarella, szechuan, gochugaru mayo	9ea

Starters

Smoked burrata, mushroom carpaccio, rocket, lemon, parsley, bottarga	18
Local tuna crudo, fennel, orange, figs, colatura & aged balsamic dressing	25
Mediterranean octopus, housemade bread, lardo, garlic, parsley	24
Roasted W.A scampi, cherry tomato, smoked olives, basil, horseradish snow	19ea
Shaved cured meat, olives, pickles, aged balsamic, bread	19

Pasta

Pappardelle - wild boar ragu	30
Spaghetti - house cured guanciale, pecorino romano, black pepper, duck egg yolk	30
Gnocchetti - smoked pumpkin, macadamia, gorgonzola dolce	27
Squid ink calamarata - white fish & seafood, heirloom tomato	33
Tagliolini - house xo, spanner crab, parsley, green onion, crispy garlic	35

**gf spaghetti/rigatoni is available*

Mains

Twice cooked pork riblet, salsa rossa, chicories, garlic & parsley	38
Fish fillet of the day, venere rice, jerusalem artichoke, radicchio	43

Sides

Seasonal leaves, artichoke, pecorino toscano, citrus vinaigrette	12
Fennel salad, sicilian green olives, cantabrico anchovies	13
Roasted crushed redskin potatoes, rosemary salt	12

Cant decide? 5 course chefs tasting menu available for \$75 per head

**please note, split bills not available for groups of 6 or more. 15% surcharge applies on public holidays*