



Snacks

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| House made focaccia, whipped ricotta, rosemary oil | 9 |
| Natural oyster, pink peppercorn & prosecco mignonette (3) | 12 |
| Taleggio cheese stuffed fried green olives, truffle oil | 9 |
| Crumbed mortadella skewer, pistachio emulsion | 6ea |
| Eggplant parmigiana, puffed pasta cracker, stracciatella, basil | 8ea |
| Kimchi risotto arancini, mozzarella, korean chilli mayo | 9ea |

Starters

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| Smoked burrata, mushroom carpaccio, rocket, lemon, parsley, bottarga | 18 |
| Raw local tuna, shaved fennel, orange, fresh fig, aged balsamic dressing | 25 |
| Braised octopus bruschetta, house made bread, lardo, garlic, parsley | 24 |
| Roasted W.A scampi, cherry tomato, smoked olives, basil, horseradish | 19ea |
| Shaved cured meat, olives, pickles, aged balsamic, bread | 19 |

Pasta

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| Pappardelle - wild boar bolognese | 30 |
| Spaghetti - house cured pork cheek, pecorino, black pepper, duck egg yolk | 30 |
| Gnocchetti - smoked pumpkin, macadamia, gorgonzola dolce | 27 |
| Squid ink calamarata - white fish & shellfish ragu, heirloom tomato, garlic | 33 |
| Tagliolini - house made xo sauce, spanner crab, green onion, fried garlic | 35 |

**gf spaghetti/rigatoni is available extra 3*

Mains

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

Sides

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

Can't 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*