



Snacks

House made focaccia, whipped ricotta & rosemary oil or anchovy butter	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

Smoked burrata, mushroom carpaccio, rocket, lemon, parsley, bottarga	18
Raw local tuna, shaved fennel, orange, fresh fig, aged balsamic dressing	25
Pan fried octopus, pearl barley, black olive, cannellini bean, crostini	25
Ox tongue pastrami, celeriac, salsa verde, cured egg yolk, watercress	26
Roasted heirloom tomato, marinated capsicum, oregano, goat yoghurt	18
Shaved cured meat, olives, pickles, aged balsamic, bread	20

Pasta

Pappardelle - wild boar bolognese	30
Spaghetti - house cured pork cheek, pecorino, black pepper, duck egg yolk	30
Gnocchetti - smoked pumpkin, macadamia, gorgonzola dolce	28
Squid ink calamarata - white fish & shellfish ragu, heirloom tomato, garlic	33
Tagliolini - house made xo sauce, spanner crab, green onion, fried garlic	35
Risotto - scallops, preserved lemon, fresh herbs, lemon verbena	37

**gf spaghetti/rigatoni is available extra 3*

Mains

Fish fillet of the day, venere rice, jerusalem artichoke, radicchio	43
Twice cooked pork riblet, salsa rossa, chicory, garlic & parsley, pork jus	38
Grilled veal chop, seasonal roasted vegetables, lambrusco jus	45

Sides

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*