



antipasto

Selection of cured meat, cheese and Italian goods \$35

aperitivo

Seasonal Fresh Oysters \$27

Half dozen, natural with home made vinaigrette, or balsamic, and crispy pancetta

Calamari \$27

Black salt, chilli, thyme butter, salsa verde, smoked aioli

Eye Fillet Tartare \$30

Capers, shallots, mustard, egg yolk, chives, toasted bread

Charred Octopus \$27

Red potato vellutata, n'duja, smoked paprika oil

Wagyu Bresaola Carpaccio \$25

Lemon vinaigrette, black peppercorn, shaved parmesan, micro herbs

Burrata \$30

125g burrata, marinated heirloom tomato, basil infused E.V.O

pasta

Caserecce \$28

Chargrilled zucchini, roasted pepper, buffalo ricotta, fresh basil

Penne \$28

Vodka, Neapolitan sauce, peppered pancetta, shaved parmesan

Gnocchi \$30

D.O.P Gorgonzola fondue, radicchio, smoked walnuts, balsamic glaze

Spaghettoni \$40

South Australian blue swimmer crab, lemon thyme butter, cherry tomato

Venison ragu Tagliatelle \$37

7h slow cooked venison, carrot, onion, celery, tomato sauce

Linguine \$35

Taleggio fondue, pistachio paste, cured guanciale

carne / pesce

Sous Vide Pork Belly \$42

Parsnip puree, radicchio, green apple pearl, balsamic glaze

Eye Fillet \$55

200g grass fed, red wine jus, king brown oyster mushrooms

Scotch Fillet \$58

300g grain fed, salsa verde, king brown oyster mushrooms

John Dory \$40

*Purple cauliflower puree toasted with hazelnuts, blood orange gel
and lemon thyme butter*

Lamb Rolata \$45

Sauteed mustard leaves, chilli, mint sauce, red wine jus

contorni

Rocket Salad \$18

Rocket, radicchio, pear, pecorino cheese, Manuka honey

Shoestring Fries \$15

Rosemary sea salt flakes

Fried Artichoke \$18

Smoked paprika mayonnaise, rosemary powder

Asparagus \$18

Parsnip puree, cured egg yolk, hazelnuts, tarragon oil

Chat Potato \$18

Roasted with rosemary, thyme, garlic butter

dolci

Tiramisu \$20

Classic homemade tiramisu

Panna Cotta \$16

Rotating flavours, ask you server for this week's flavour

Chocolate Mousse \$18

Frangelico, chocolate mousse, toasted hazelnuts, chocolate crumbs, seasonal fruits

Affogato \$18

*Vanilla ice cream topped with fresh espresso and you choice of;
Frangelico, Disaronno Amaretto, Tia Maria or Baileys*

Sorbet \$25

Champagne and lemon sorbet with raspberry and mint