

Pane

Rosemary Focaccia and Baker Bleu Sourdough 4PP
with Cobram Estate Coratina Extra Virgin Olive Oil

Crudo

Freshly Shucked Sydney Rock Oysters 51/102
with Pinot Grigio Mignonette

Bigeye Tuna 34
with Salsa Verde

Wild Kingfish 34
with Pistachio and Green Olive Salsa

Abrolhos Island Scallops 34
with Ciambotta of Peppers and Eggplant

Steak Tartare 36
with Nduja, Capers and Parmesan Wafers

Antipasti

Sicilian Green Olives 10

Olives all’Ascolana 18
Stuffed with Veal and Parmesan

Shaved Raw Artichokes and Fennel, 28
with Lemon, Almonds and Olive Oil

Salad of Bussels Sprouts, Pear, Walnuts 28
and Pecorino di Fossa

Burraduc Farm Buffalo Mozzarella 36
with Artichoke Caponata

Our Mishima Bresaola 34
with Reggiano and Olive Oil

Prosciutto San Daniele 34
with Gnocco Fritto and Eggplant Sott’Olio

Vitello Tonnato 34

Frutti di Mare with King Prawns, Poached Squid, 45
Blue Swimmer Crab and Tuna Tartare

Calamari e Zucchini Fritti 34
with Lemon Mayonnaise

Fritto Misto di Mare 39
King Prawns, Squid, Scallops and Coral Trout

Pasta

Pici all’Aglione 29
with Tomato, Garlic and Reggiano

Pumpkin Tortelli 34
with Burnt Butter and Reggiano

Tagliolini 44
with Blue Swimmer Crab, Garlic, Chilli and Lemon

Linguine alle Vongole 42

Tagliatelle alla Bolognese 36

Agnolotti del Plin 42
Filled with Veal and Guinea Fowl, Sage Butter

Squid Ink Risotto 38

Secondi

Eggplant Parmigiana 35

Roast Rock Flathead alla Ghiotta 52
with Tomato, Capers and Olives

Grilled Swordfish Steak 49
with Salmoriglio

Baked Coral Trout 65
with Soft Herb Crust and Roast Tomato Sauce

Steamed Pink Snapper 49
in Acqua Pazza

Roasted Chicken ‘al Mattone’ 39
with Chilli, Garlic and Rosemary

Wollemi Duck alla Cacciatora 49
with Fried Polenta

Parmesan Crumbed Veal Scaloppine 55
alla Milanese

Mishima Beef Osso Bucco 49
with White Polenta and Gremolata

Trippa alla Romana 39
with Tomato, Chilli, Mint and Pecorino Romano

220g Coppertree Farms Friesian Fillet Tagliata 69

Bistecca alla Fiorentina 260
1kg Dry Aged Copper Tree T-bone

Beef Served with Salsa Verde, Tarragon Salsa,
Chilli and Rosemary Salsa, Horseradish and Mustards

Contorni

Green salad 12
with Gran Torino Vinaigrette

Rocket and Parmesan salad 12

Fennel, Blood Orange and Pistachio Salad 12

Slow Cooked Cannellini Beans 12
with Tomato and Sage

Braised Winter Greens 14
with Tomato and Chilli

Crisp Fried Potatoes 14
with Rosemary Salt

Potato, Pancetta and Parmesan Gratin 16

Dolci

Torta di Verona 19

Classic Tiramisú 19

Crostata 19
with Fruit in Season

Chocolate and Hazelnut Torta 19

Bomboloni 19
Filled with Vanilla Cream and Raspberry Conserva

Sicilian Cassata 19
Filled with Ricotta, Marzipan and Candied Fruit

Rum Baba with choice of Rum 19

Zuccotto Semifreddo 19
with Alchermes, Chocolate and Almonds

Winter Strawberries 19
with Warm Zabaglione

Daily Gelati 9
Please ask your waiter

Italian Cheese 32
– 36 Months Parmigiano Reggiano with Mostarda
– Cave Aged Taleggio with Pink Lady Apple
– Gorgonzola Piccante with Fig Conserva

Pasticcini

Pistachio Cannoli 8

Amaretti / Cantuccini / Panforte 7

