

Pane

Rosemary Focaccia and Baker Bleu Sourdough  
with Cobram Estate Coratina Extra Virgin Olive Oil4pp

Crudo

Freshly Shucked Sydney Rock Oysters  
with Pinot Grigio Mignonette45/90

Albacore Tuna34  
with Pistachio and Green Olive Salsa

Bigeye Tuna34  
with Salsa Verde

Bigeye Tuna Tartare34  
with Roasted Eggplant, Calabrese Chilli and Bergamot

Abrolhos Island Scallops34  
with Ciambotta of Peppers and Eggplant

Steak Tartare36  
with Nduja, Capers and Crostini

Antipasti

Calvisius Caviar Crostini (10g)  
with Mascarpone49

Sicilian Green Olives10

Olives all’Ascolana18  
Stuffed with Veal and Parmesan

Shaved Raw Artichokes and Fennel28  
with Almonds, Lemon and Reggiano

Salad of Brussel Sprouts and Pear28  
with Walnuts and Pecorino di Fossa

Burraduc Farm Buffalo Mozzarella36  
with Artichoke Caponata

Frutti di Mare45  
King Prawns, Squid, Blue Swimmer Crab and Tuna

Our Mishima Bresaola34  
with Reggiano and Olive Oil

Prosciutto San Daniele34  
with Gnocco Fritto and Eggplant Sott’Olio

Vitello Tonnato34  
with Hand-Rolled Grissini

Grilled Southern Calamari34  
with Nduja Butter

Grilled King Prawns39  
with Garlic Butter and Fermented Chilli

Fritto Misto di Mare39  
with King Prawns, Scallops, Squid and Red Snapper

Pasta

Pumpkin Tortelli34  
with Burnt Butter and Sage

Tagliolini49  
with Blue Swimmer Crab, Garlic, Chilli and Lemon

Spaghetti45  
with Pipis, Garlic, Chilli and Parsley

Tagliatelle alla Bolognese36

Agnolotti del Plin42  
Filled with Veal, Rabbit and Guinea Fowl

Secondi

Eggplant Parmigiana35

Gremolata-Crumbed Red Throat Emperor55  
with Tomato and Caper Salsa

Baked Flowery Cod55  
in ‘Crazy Water’ with Tomato and Chilli

Grilled Stripey Snapper55  
with Sicilian Ratatouille

Grilled Swordfish Steak49  
with Red Pepper and Mint Salsa

Roast Rock Flathead alla Ghiotta55  
with Olive and Caper Ragu

Grilled West Australian Red Snapper55  
with Broad Bean, Pistachio and Mint Salsa

Baked Pink Snapper59  
with Soft Herb Crust and Roast Tomato Sauce

Roasted Chicken ‘al Mattone’45  
with Chilli, Garlic and Rosemary

Parmesan Crumbed Veal Cotoletta55  
alla Milanese

Brasato of Mishima Beef Shin49  
with White Polenta and Gremolata

Trippa alla Romana39  
with Tomato, Chilli, Mint and Pecorino Romano

220g CopperTree Farms Friesian Fillet Tagliata69  
with Tarragon Bread Salsa

Bistecca alla Fiorentina260  
1kg Dry Aged Copper Tree T-Bone with Salmoriglio

Contorni

Green Salad12  
with Pinot Grigio Vinaigrette

Rocket and Parmesan Salad12

Shaved Fennel and Blood Orange Salad14

Slow Cooked Cannellini Beans12  
with Tomato and Sage

Slow Cooked Winter Greens14  
with Tomato and Chilli

GT Twice Cooked Potato Rosti16

Dolci

Tiramisú29  
to Share

Torta di Verona19

Pink Lady Apple Crostata19  
with Whipped Cream

Chocolate and Hazelnut Torta19

Bomboloni19  
Filled with Vanilla Cream and Raspberry Compote

Sicilian Cassata19  
Filled with Ricotta, Marzipan and Candied Fruit

Rum Baba with Vanilla Crema19

Daily Gelati9  
-Fior di Latte  
-Pistachio  
-Blood Orange Sorbet

Pistachio Cannoli8

Biscottini15  
Amaretti, Cantucci, Panforte and Baci di Dama

Formaggi

36 Month Aged Parmigiano Reggiano  
with Mostarda16

Taleggio15  
with Bosc Pear

Gorgonzola Dolce14  
with Fig Conserva

All credit and debit card incur a surcharge at the rate of your provider.  
Tables of 8 and over incur a 10% discretionary service charge.  
Sunday surcharge 10%.  
Public holiday surcharge 15%.