

Pane

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

4pp

Crudo

Calvisius Caviar Crostini (10g)  
with Mascarpone

49

Freshly Shucked Sydney Rock Oysters  
with Pinot Grigio Mignonette

45/90

Bigeye Tuna  
with Salsa Verde

34

Albacore Tuna  
with Sicilian Tapenade

34

Tuna Tartare  
with Roasted Eggplant, Calabrese Chilli and Bergamot

34

Abrolhos Island Scallops  
with Ciambotta of Peppers and Eggplant

34

Steak Tartare  
with Nduja, Capers and Crostini

36

Antipasti

Sicilian Green Olives

10

Olives all’Ascolana  
Stuffed with Veal and Parmesan

18

Shaved Raw Artichokes and Fennel  
with Almonds, Lemon and Reggiano

28

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

28

Burraduc Farm Buffalo Mozzarella  
with Artichoke Caponata

36

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

45

Our Mishima Bresaola  
with Reggiano and Olive Oil

34

Prosciutto San Daniele  
with Gnocco Fritto and Pickled Eggplant

34

Vitello Tonnato  
with Hand-Rolled Grissini

34

Grilled King Prawns  
with Garlic Butter and Fermented Chilli

39

Grilled Southern Calamari  
with Nduja Butter

34

Crumbed King Prawns and Calamari  
with Lemon Mayonnaise

45

Pasta

Pumpkin Tortelli  
with Burnt Butter and Sage

34

Tagliolini  
with Blue Swimmer Crab, Garlic, Chilli and Lemon

49

Squid Ink Spaghetti Chitarra  
with King Prawns, Pistachio and Oregano

45

Spaghetti  
with Pipis, Garlic, Chilli and Parsley

45

Tagliatelle alla Bolognese

36

Agnolotti del Plin  
Filled with Veal, Rabbit and Guinea Fowl

42

Maccheroncini  
with Duck and Oyster Mushroom Ragu

38

Secondi

Eggplant Parmigiana

35

Gremolata-Crumbed Redthroat Emperor  
with Tomato and Caper Salsa

55

Grilled Coral Trout  
with Broad Bean, Pistachio and Mint Pesto

65

Grilled Bigeye Tuna Steak  
with Onions, Pine Nuts and Currants

55

Grilled Swordfish  
with Red Pepper and Mint Salsa

52

Grilled Bar Cod  
with Ligurian Style Borlotti Beans, Olive Oil and Basil

55

Grilled Hapuku  
with Soft Herb Crust and Roasted Tomato Sauce

55

Backed Hapuku  
alla Ghiotta

55

Backed Red Snapper  
in ‘Crazy Water’ with Tomato and Chilly

55

450g West Australian Rock Lobster  
alla Puttanesca

110

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

45

Wollemi Duck Breast  
with Beetroot and Balsamic Vinegar

52

Parmesan-Crumbed Veal Cotoletta  
alla Milanese

55

Brasato of Mishima Beef Shin  
with White Polenta and Gremolata

49

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

39

220g CopperTree Farms Friesian Fillet Tagliata  
with Tarragon Bread Salsa

69

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

260

Contorni

Green Salad  
with Pinot Grigio Vinaigrette

12

Rocket and Parmesan Salad

12

Fennel, Pistachio and Blood Orange Salad

12

Grilled New Season Asparagus and Sugar Snap  
with Parmesan Zabaglione

18

Slow Cooked Cannellini Beans  
with Tomato and Sage

12

Slow Cooked Winter Greens  
with Tomato and Chilli

14

GT Twice Cooked Potato Rosti

16

Dolci

Tiramisú  
to Share

29

Pink Lady Apple Crostata  
with Whipped Cream

19

Chocolate and Hazelnut Torta

19

Lemon Tart  
with Crema Pasticceria

19

Sicilian Cassata  
Filled with Ricotta, Marzipan and Candied Fruit

19

Rum Baba with Vanilla Crema

19

Daily Gelati  
-Fior di Latte  
-Hazelnut  
-Blood Orange Sorbet

9

Pistachio Cannoli

8

Biscottini  
Amaretti, Cantucci, Panforte and Baci di Dama

15

Formaggi

36 Month Aged Parmigiano  
with Mostarda

16

Taleggio  
with Bosc Pear

15

Gorgonzola Dolce  
with Fig Conserva

14

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%.