

Pane

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

Crudo

Calvisius Caviar Crostini (10g)
with Mascarpone49

Freshly Shucked Sydney Rock Oysters
with Pinot Grigio Mignonette45/90

Bigeye Tuna
with Salsa Verde34

Albacore Tuna
with Sicilian Tapenade34

Tuna Tartare
with Roasted Eggplant, Calabrese Chilli and Bergamot34

Abrolhos Island Scallops
with Ciambotta of Peppers and Eggplant34

Steak Tartare
with Nduja, Capers and Crostini36

Antipasti

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 Pickled Eggplant

Vitello Tonnato34
with Hand-Rolled Grissini

Grilled King Prawns39
with Garlic Butter and Fermented Chilli

Grilled Southern Calamari34
with Nduja Butter

Crumbed King Prawns and Calamari45
with Lemon Mayonnaise

Pasta

Pumpkin Tortelli34
with Burnt Butter and Sage

Tagliolini49
with Blue Swimmer Crab, Garlic, Chilli and Lemon

Squid Ink Spaghetti Chitarra45
with King Prawns, Pistachio and Oregano

Spaghetti45
with Pipis, Garlic, Chilli and Parsley

Tagliatelle alla Bolognese36

Agnolotti del Plin42
Filled with Veal, Rabbit and Guinea Fowl

Maccheroncini38
with Duck and Oyster Mushroom Ragu

Secondi

Eggplant Parmigiana35

Gremolata-Crumbed Red Throat Emperor55
with Tomato and Caper Salsa

Coral Trout65
with Broad Bean, Pistachio and Mint Pesto

Bigeye Tuna Steak55
with Onions, Pine Nuts and Currants

Swordfish52
with Red Pepper and Mint Salsa

Bar Cod55
with Ligurian Style Borlotti Beans, Olive Oil and Basil

Hapuku55
with Soft Herb Crust and Roasted Tomato Sauce

450g West Australian Rock Lobster110
alla Puttanesca

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

Wollemi Duck Breast52
with Beetroot and Balsamic Vinegar

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

Fennel, Pistachio and Blood Orange Salad14

Young Carrots16
with Marsala and Stracciatella

New Season Asparagus and Sugar Snap Peas18
with Parmesan Zabaglione

Slow Cooked Cannellini Beans12
with Tomato and Rosemary

GT Twice Cooked Potato Rosti16

Dolci

Tiramisú29
to Share

Pink Lady Apple Crostata19
with Whipped Cream

Chocolate and Hazelnut Torta19

Lemon Tart19
with Crema Pasticceria

Sicilian Cassata19
Filled with Ricotta, Marzipan and Candied Fruit

Rum Baba with Vanilla Crema19

Daily Gelati9
-Fior di Latte
-Chocolate and Hazelnut
-Blood Orange Sorbet

Pistachio Cannoli8

Biscottini15
Amaretti, Cantucci, Panforte and Baci di Dama

Formaggi

36 Month Aged Parmigiano16
with Mostarda

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%.