

Pane

Rosemary Focaccia and 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 Almond and Blood Orange Tapenade	34
Bigeye 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
Roasted Pepper and Rockmelon Carpaccio with Vincotto, Hazelnut and Basil	28
Shaved Raw Artichokes and Fennel with Almonds, Lemon and Reggiano	28
Burraduc Farm Buffalo Mozzarella with Artichoke Caponata	36
Frutti di Mare King Prawns, Squid, Blue Swimmer Crab and Raw 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
Bigeye Tuna Belly Beccafico with Currants, Pine Nuts, Chinotto and Gremolata	45
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 Rock Flathead with Tomato and Caper Salsa	55
Coral Trout with Broad Beans, Pistachio and Mint Pesto	65
Swordfish with Red Pepper and Mint Salsa	52
Bar Cod with Soft Herb Crust and Roasted Tomato Sauce	55
Red Snapper alla Puttanesca with Olives, Tomatoes, Capers and Anchovies	59
Chicken ‘al Mattone’ with Chilli, Garlic and Rosemary	45
Wollemi Duck Breast with Bartlett Pears and Blood Orange	52
Parmesan-Crumbed Veal Cotoletta	55
White Rocks Veal Rump Saltimbocca with Prosciutto, Sage and Spinach Puree	65
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 - 500g Dry Aged CopperTree Bone-In Sirloin with Salmoriglio	130
- 1Kg Dry Aged CopperTree T-Bone with Salmoriglio	260

Contorni

Green Salad with Pinot Grigio Vinaigrette	12
Rocket and Parmesan Salad	12
Fennel, Pistachio and Blood Orange Salad	14
Salad of Yellow Beans with Anchovy Cream and Pangrattato	16
New Season Asparagus and Sugar Snap Peas with Parmesan Zabaglione	18
Young Carrots with Marsala and Stracciatella	16
Slow Cooked Cannellini Beans with Tomato and Rosemary	12
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
Buttermilk Pannacotta with Raspberries and Candied Pistachios	19
Sicilian Cassata Filled with Ricotta, Marzipan and Candied Fruit	19
Rum Baba with Vanilla Crema	19
Daily Gelati -Fior di Latte -Chocolate and Hazelnut -Blood Orange Sorbet	9
Pistachio Cannoli	8
Biscottini Amaretti, Cantucci, Panforte and Baci di Dama	15

Formaggi

36 Month Aged Parmigiano Reggiano 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%.