

Spuntini

Rosemary Focaccia and AP Bakery Sourdough with Cobram Estate Coratina Extra Virgin Olive Oil	4pp
Calvisius Tradition Caviar (10g) with Mascarpone and Pane Carasau	49
Crostini with Coral Trout Tartare and Caper Leaves	8pp
Sicilian Green Olives	10
Olives all’Ascolana Stuffed with Veal and Parmesan	18

Crudo

Freshly Shucked Sydney Rock Oysters with Pinot Grigio Mignonette	45/90
Bigeye Tuna with Salsa Verde	34
Swordfish Carpaccio with Pine Nuts, Currants and Chinotto Dressing	34
Yellow Fin 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 Freddi

Roasted Pepper and Rockmelon Carpaccio with Vincotto, Hazelnuts 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 Tuna Crudo	45
Our Wagyu Bresaola with Reggiano and Olive Oil	34
Prosciutto San Daniele with Gnocco Fritto and Pickled Eggplant	34
Vitello Tonnato with Hand-Rolled Grissini	34

Antipasti Caldi

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
Skull Island Tiger Prawns with Peperonata and Lardo	59
Spiedino of Squid Collars with Peas and Squid Ink Dressing	34

Pasta

Pumpkin Tortelli with Burnt Butter and Sage	34
Ricotta Gnocchi with Sugar Plum Tomatoes and Basil	33
Garganelli with Squid, Tomato and GT Bottarga	39
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
Maccherone Lungo Mishima Beef Ragu Genovese with Onion, White Wine and Pancetta	36

Secondi di Verdure e Pesce

Eggplant Parmigiana	35
Gremolata-Crumbed Rock Flathead with Tomato and Caper Salsa	55
Coral Trout with Broad Bean, Pistachio and Mint Pesto	65
Swordfish with Red Pepper and Mint Salsa	52
Yellow Fin Tuna Steak with Onions, Pine Nuts and Currants	55
West Australian Pearl Perch with Herb Salad, Garum and White Balsamic	65
Red Snapper alla Puttanesca with Cherry Tomato, Anchovy and Olive Salsa	59
Pink Snapper alla Siciliana with San Marzano, Sicilian Olives and Capers	59

Secondi di Carne

Chicken ‘al Mattone’ with Chilli, Garlic and Rosemary	45
Wollemi Duck Breast with Bartlett Pears and Blood Orange	52
Parmesan-Crumbed Veal Cotoletta	59
White Rocks Veal Rump Saltimbocca with Prosciutto, Sage and Spinach Puree	65
Brasato of Mishima Beef Shin	49
Trippa alla Romana with Tomato, Chilli, Mint and Pecorino Romano	36
220g CopperTree Farms Friesian Fillet Tagliata with Tarragon Bread Salsa	69
Bistecca - 800g Dry Aged CopperTree Ribeye with Salmoriglio	220
- 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
New Season Asparagus and Sugar Snap Peas with Parmesan Zabaglione	18
Salad of Yellow Beans With Anchovy Crema and Pangrattato	16
Summer Peppers with Red Wine Vinegar, Mint and Oregano Dressing	18
Slow-Cooked Zucchini and Squash with Roman Beans, Peas, Mint and Reggiano	16
Young Carrots with Marsala and Stracciatella	16
GT Twice Cooked Potato Rosti	16

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%.