

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	51/102
Bigeye Tuna with Salsa Verde	34
Albacore Tuna with Green Olive and Pistachio Salsa	34
Swordfish Carpaccio with Pine Nuts, Currants and Chinotto Dressing	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 Freddi

Roasted Pepper and Rockmelon Carpaccio with Vincotto, Hazelnuts and Basil	28
Burraduc Farm Buffalo Mozzarella with Sugar Plum Tomato and Oregano	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

Pasta

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

Secondi di Verdure e Pesce

Eggplant Parmigiana	35
Gremolata-Crumbed Southern Garfish with Tomato and Caper Salsa	59
Red Throat Emperor with Herb Salad, Garum and White Balsamic	59
Stripy Snapper with Sugar Plum Tomatoes and Herb Butter	59
Coral Trout with Broad Bean, Pistachio and Mint Pesto	65
Swordfish with Red Pepper and Mint Salsa	52
Bigeye Tuna Steak with Onions, Pine Nuts and Currants	55
Rock Flathead with Lemon, Capers and Green Olives	59
Pearl Perch alla Siciliana with San Marzano, Sicilian Olives and Capers	65
Pink Snapper with Soft Herb Crust and Roasted Tomato Sauce	55

Secondi di Carne

Chicken ‘al Mattone’ with Chilli, Garlic and Rosemary	45
Parmesan-Crumbed Veal Cotoletta	59
Wollemi Duck Breast with Bartlett Pears and Blood Orange	52
White Rocks Veal Rump Saltimbocca with Prosciutto, Sage and Spinach Puree	65
Brasato of David Blackmore Wagyu Cheeks with Soft Polenta and Gremolata	52
Trippla alla Romana with Tomato, Chilli, Mint and Pecorino Romano	36
220g CopperTree Farms Friesian Fillet Tagliata with Tarragon Bread Salsa	69
Bistecca - 600g Dry Aged CopperTree Ribeye with Salmoriglio	165
- 800g Dry Aged CopperTree Ribeye with Salmoriglio	220

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 Green 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

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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%.