

Spuntini

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

Crudo

<b>Freshly Shucked Sydney Rock Oysters</b> with Pinot Grigio Mignonette	51/102
<b>Bigeye Tuna</b> with Salsa Verde	34
<b>Albacore Tuna</b> with Green Olive and Pistachio Salsa	34
<b>WA Kingfish</b> with Green Olive and Almond Tapenade	34
<b>Swordfish Carpaccio</b> with Pine Nuts, Currants and Chinotto Dressing	34
<b>Bigeye Tuna Tartare</b> with Roasted Eggplant, Calabrese Chilli and Bergamot	34
<b>Abrolhos Island Scallops</b> with Ciambotta of Peppers and Eggplant	34
<b>Steak Tartare</b> with Nduja, Capers and Crostini	36

Antipasti Freddi

<b>Yellow Nectarine Salad</b> with Black Russian Tomatoes and Basil	28
<b>Yellow Zucchini</b> with Roasted Tomatoes, Pine Nuts, Ligurian Olives, Fresh Buffalo Curd and Pinot Grigio Vinegarette	32
<b>Burraduc Farm Buffalo Mozzarella</b> with Sugar Plum Tomatoes and Oregano	36
<b>Frutti di Mare</b> King Prawns, Squid, Blue Swimmer Crab and Tuna Crudo	45
<b>Our Wagyu Bresaola</b> with Reggiano and Olive Oil	34
<b>Prosciutto San Daniele</b> with Gnocco Fritto and Pickled Eggplant	34
<b>Vitello Tonnato</b> with Hand-Rolled Grissini	34

Antipasti Caldi

<b>Grilled King Prawns</b> with Garlic Butter and Fermented Chilli	39
<b>Grilled Southern Calamari</b> with Nduja Butter	34
<b>Crumbed King Prawns and Calamari</b> with Lemon Mayonnaise	45

Pasta

<b>Tortelli alla Lombarda</b> with Pumpkin, Walnuts and Sage Butter	34
<b>Ricotta Gnocchi</b> with Sugar Plum Tomatoes and Basil	33
<b>Our Agnolotti in Brodo</b> Sweet Corn Agnolotti with Tomato and Basil Broth	36
<b>Garganelli</b> with Squid, Tomato and Our Bottarga	39
<b>Tagliolini</b> with Blue Swimmer Crab, Garlic, Chilli and Lemon	49
<b>Squid Ink Spaghetti Chitarra</b> with King Prawns, Pistachio and Oregano	45
<b>Spaghetti</b> with Pipis, Garlic, Chilli and Parsley	45
<b>Tagliatelle alla Bolognese</b>	36
<b>Maccherone Lungo</b> Mishima Beef Ragu Genovese with Onion and Pancetta	36

Secondi di Verdure e Pesce

<b>Eggplant Parmigiana</b>	35
<b>Gremolata-Crumbed Red Throat Emperor</b> with Tomato and Caper Salsa	59
<b>Coral Trout</b> with Calabrese Chilli and Anchovy Sardella	65
<b>Red Throat Emperor alla Siciliana</b> with San Marzano, Sicilian Olives and Capers	59
<b>Swordfish</b> with Red Pepper and Mint Salsa	52
<b>Bigeye Tuna Steak</b> with Onions, Pine Nuts and Currants	55
<b>Pink Snapper</b> with Soft Herb Crust and Roasted Tomato Sauce	59
<b>Red Snapper alla Puttanesca</b> with Cherry Tomato, Anchovy and Olive Salsa	59
<b>Pearl Pearch</b> with Roasted Cherry Tomato and Herb Butter	59

Secondi di Carne

<b>Chicken ‘al Mattone’</b> with Chilli, Garlic and Rosemary	45
<b>Parmesan-Crumbed Veal Cotoletta</b>	59
<b>Wollemi Duck Breast</b> with Tasmanian Cherries and Vincotto	55
<b>White Rocks Veal Rump Saltimbocca</b> with Prosciutto, Sage and Spinach Puree	65
<b>Trippa alla Romana</b> with Tomato, Chilli, Mint and Pecorino Romano	36
<b>Brasato of David Blackmore Wagyu Cheek</b> with Soft Polenta and Gremolata	59
<b>220g CopperTree Farms Friesian Fillet Tagliata</b> with Salsa Rossa	69
<b>Bistecca</b> - 500g CopperTree Bone-In Sirloin with Salmoriglio	130
- 1Kg Dry Aged CopperTree T-Bone with Salmoriglio	260

Contorni

<b>Green Salad</b> with Pinot Grigio Vinaigrette	12
<b>Rocket and Parmesan Salad</b>	12
<b>New Season Asparagus and Sugar Snap Peas</b> with Parmesan Zabaglione	18
<b>Salad of Green Beans</b> with Anchovy Crema and Pangrattato	16
<b>Summer Peppers</b> with Red Wine Vinegar, Mint and Oregano Dressing	18
<b>Slow-Cooked Zucchini and Squash</b> with Roman Beans, Peas, Mint and Reggiano	16
<b>Young Carrots</b> with Marsala and Stracciatella	16
<b>GT Twice Cooked Potato Rosti</b>	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%.