

Spuntini

Rosemary Focaccia and AP Bakery Sourdough 4pp
with Cobram Estate Coratina Extra Virgin Olive Oil

Calvisius Tradition Caviar (10g) 49
with Mascarpone and Pane Carasau

Crostini with Coral Trout Tartare
and Caper Leaves

Sicilian Green Olives 10

Olives all'Ascolana
Stuffed with Veal and Parmesan 18

Crudo

Freshly Shucked Sydney Rock Oysters 51/102
with Pinot Grigio Mignonette

Bigeye Tuna 34
with Salsa Verde

Albacore Tuna 34
with Green Olive and Pistachio Salsa

WA Kingfish 34
with Green Olive and Almond Tapenade

Swordfish Carpaccio 34
with Pine Nuts, Currants and Chinotto Dressing

Bigeye Tuna Tartare 34
with Roasted Eggplant, Calabrese Chilli and Bergamot

Abrolhos Island Scallops 34
with Ciambotta of Peppers and Eggplant

Steak Tartare 36
with Nduja, Capers and Crostini

Antipasti Freddi

Yellow Nectarine Salad 28
with Black Russian Tomatoes and Basil

Yellow Zucchini 32
with Roasted Tomatoes, Pine Nuts, Ligurian Olives, Fresh Buffalo Curd and Pinot Grigio Vinaigrette

Burraduc Farm Buffalo Mozzarella 36
with Sugar Plum Tomatoes and Oregano

Frutti di Mare 45
King Prawns, Squid, Blue Swimmer Crab and Tuna Crudo

Our Wagyu Bresaola 34
with Reggiano and Olive Oil

Prosciutto San Daniele 34
with Gnocco Fritto and Pickled Eggplant

Vitello Tonnato 34
with Hand-Rolled Grissini

Antipasti Caldi

Grilled King Prawns 39
with Garlic Butter and Fermented Chilli

Grilled Southern Calamari 34
with Nduja Butter

Crumbed King Prawns and Calamari 45
with Lemon Mayonnaise

Pasta

Tortelli alla Lombarda 34
with Pumpkin, Walnuts and Sage Butter

Ricotta Gnocchi 33
with Sugar Plum Tomatoes and Basil

Our Agnolotti in Brodo 36
Sweet Corn Agnolotti with Tomato and Basil Broth

Garganelli 39
with Squid, Tomato and Our Bottarga

Tagliolini 49
with Blue Swimmer Crab, Garlic, Chilli and Lemon

Squid Ink Spaghetti Chitarra 45
with King Prawns, Pistachio and Oregano

Spaghetti 45
with Pipis, Garlic, Chilli and Parsley

Tagliatelle alla Bolognese 36

Maccherone Lungo 36
Mishima Beef Ragu Genovese
with Onion and Pancetta

Secondi di Verdure e Pesce

Eggplant Parmigiana 35

Gremolata-Crumb Red Throat Emperor 59
with Tomato and Caper Salsa

Coral Trout 65
with Calabrese Chilli and Anchovy Sardella

Red Throat Emperor alla Siciliana 59
with San Marzano, Sicilian Olives and Capers

Swordfish 52
with Red Pepper and Mint Salsa

Bigeye Tuna Steak 55
with Onions, Pine Nuts and Currants

Pink Snapper 59
with Soft Herb Crust and Roasted Tomato Sauce

Red Snapper alla Puttanesca 59
with Cherry Tomato, Anchovy and Olive Salsa

Pearl Pearch 59
with Roasted Cherry Tomato and Herb Butter

Secondi di Carne

Chicken 'al Mattone' 45
with Chilli, Garlic and Rosemary

Parmesan-Crumbed Veal Cotoletta 59

Wollemi Duck Breast 55
with Tasmanian Cherries and Vincotto

White Rocks Veal Rump Saltimbocca 65
with Prosciutto, Sage and Spinach Puree

Trippa alla Romana 36
with Tomato, Chilli, Mint and Pecorino Romano

Brasato of David Blackmore Wagyu Cheek 59
with Soft Polenta and Gremolata

220g CopperTree Farms Friesian Fillet Tagliata 69
with Salsa Rossa

Bistecca
- 500g CopperTree Bone-In Sirloin 130
with Salmoriglio
- 1Kg Dry Aged CopperTree T-Bone 260
with Salmoriglio

Contorni

Green Salad 12
with Pinot Grigio Vinaigrette

Rocket and Parmesan Salad 12

New Season Asparagus and Sugar Snap Peas 18
with Parmesan Zabaglione

Salad of Green Beans 16
with Anchovy Crema and Pangrattato

Summer Peppers 18
with Red Wine Vinegar, Mint and Oregano Dressing

Slow-Cooked Zucchini and Squash 16
with Roman Beans, Peas, Mint and Reggiano

Young Carrots 16
with Marsala and Stracciatella

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%.