

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
Tropical Emperor with Garum, Chilli and Pistachios	34
West Australian Kingfish with Green Olive and Almond Tapenade	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

Nectarine Salad with Black Russian Tomatoes and Basil	28
Yellow Zucchini with Roasted Tomatoes, Pine Nuts, Ligurian Olives, Fresh Buffalo Curd and Pinot Grigio Vinegarette	32
Burraduc Farm Buffalo Mozzarella with Sugar Plum Tomatoes 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
Our Agnolotti in Brodo Sweet Corn Agnolotti with Tomato and Basil Broth	36
Garganelli with Squid, Tomato and Our 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 and Pancetta	36

Secondi di Verdure e Pesce

Eggplant Parmigiana	35
Gremolata-Crumbed Red Throat Emperor with Tomato and Caper Salsa	59
Coral Trout with Calabrese Chilli and Anchovy Sardella	65
Swordfish with Red Pepper and Mint Salsa	52
Bigeye Tuna Steak with Onions, Pine Nuts and Currants	55
Southern Garfish with Lemon, Caper and Green Olive Salsa	59
Pink Snapper with Soft Herb Crust and Roasted Tomato Sauce	59
Red Snapper alla Puttanesca with Cherry Tomato, Anchovy and Olive Salsa	59
Pearl Peach with Roasted Cherry Tomato and Herb Butter	59

Secondi di Carne

Chicken ‘al Mattone’ with Chilli, Garlic and Rosemary	45
Parmesan-Crumbed Veal Cotoletta	59
Wollemi Duck Breast with Tasmanian Cherries and Vincotto	55
White Rocks Veal Rump Saltimbocca with Prosciutto, Sage and Spinach Puree	65
Trippa alla Romana with Tomato, Chilli, Mint and Pecorino Romano	36
Brasato of David Blackmore Wagyu Cheek with Soft Polenta and Gremolata	59
220g CopperTree Farms Friesian Fillet Tagliata with Salsa Rossa	69
Bistecca - 500g 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
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

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%.