

Spuntini

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| <b>Rosemary Focaccia and AP Bakery Sourdough</b><br>with Cobram Estate Coratina | 4pp |
| <b>Calvisius Tradition Caviar</b> (10g)<br>with Mascarpone and Pane Caraza      | 49  |
| <b>Sicilian Green Olives</b>  | 10  |
| <b>Olives all’Ascolana</b><br>Stuffed with Veal and Parmesan                    | 18  |

Crudo

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

Antipasti Freddi

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

Antipasti Caldi

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

Pasta

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

Secondi di Verdure e Pesce

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|---|----|
| <b>Eggplant Parmigiana</b>  | 35 |
| <b>Gremolata-Crumbed Red Snapper</b><br>with Tomato and Caper Salsa               | 59 |
| <b>Swordfish</b><br>with Red Pepper and Mint Salsa                                | 52 |
| <b>Bigeye Tuna Steak</b><br>with Onions, Pine Nuts and Currants                   | 55 |
| <b>Pink Snapper</b><br>with Soft Herb Crust and Roasted Tomato Sauce              | 59 |
| <b>Red Snapper alla Puttanesca</b><br>with Cherry Tomato, Anchovy and Olive Salsa | 59 |
| <b>John Dory</b><br>with Lemon, Caper and Olive Salsa                             | 65 |

Secondi di Carne

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| <b>Chicken ‘al Mattone’</b><br>with Chilli, Garlic and Rosemary                                  | 45  |
| <b>Parmesan-Crumbed Veal Cotoletta</b>   | 59  |
| <b>Wollemi Duck Breast</b><br>with Tasmanian Cherries and Vincotto                               | 55  |
| <b>Slow Cooked Mishima Beef Shin</b><br>with Horseradish Crema                                   | 55  |
| <b>220g CopperTree Farms Friesian Fillet Tagliata</b><br>with Salsa Rossa                        | 69  |
| <b>Bistecca</b><br>- 1Kg Dry Aged CopperTree T-Bone<br>with Parsley, Oregano and Chilli Dressing | 260 |

Contorni

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|---|----|
| <b>Green Salad</b><br>with Pinot Grigio Vinaigrette                                 | 12 |
| <b>Rocket and Parmesan Salad</b>  | 12 |
| <b>Salad of Green Beans</b><br>with Anchovy Crema and Pangrattato                   | 16 |
| <b>Summer Peppers</b><br>with Red Wine Vinegar, Mint and Oregano Dressing           | 18 |
| <b>Slow-Cooked Zucchini and Squash</b><br>with Roman Beans, Peas, Mint and Reggiano | 16 |
| <b>Young Carrots</b><br>with Marsala and Stracciatella                              | 16 |
| <b>Eggplant alla Norma</b><br>with San Marzano, Basil and Ricotta Salata            | 18 |
| <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%.