

Spuntini

Housemade Rosemary Focaccia and AP Bakery

Sourdough

with Cobram Estate Coratina

Calvisius Tradition Caviar (10g)

with Mascarpone and Pane Carasau

Kingfish Tartare on Crostini

with Parsley and Caper Leaves

Sicilian Green Olives

Olives all'Ascolana

Stuffed with Veal and Parmesan

Crudo

Freshly Shucked Sydney Rock Oysters

with Pinot Grigio Mignonette

Bigeye Tuna

with Salsa Verde

Albacore Tuna

with Green Olive and Pistachio Salsa

Wild Kingfish

with Green Olive and Almond Tapenade

Swordfish Carpaccio

with Pine Nuts, Currants and Chinotto Dressing

Bigeye Tuna Tartare

with Roasted Eggplant, Calabrese Chilli and Bergamot

Abrolhos Island Scallops

with Ciambotta of Peppers and Eggplant

Steak Tartare

with Nduja, Capers and Crostini

Antipasti Freddi

Nectarine and Black Russian Tomato Salad

with Basil and Cobram Estate Coratina

Yellow Zucchini

with Roasted Tomatoes, Pine Nuts, Ligurian Olives, Fresh Buffalo Curd and Pinot Grigio Vinegrette

Burraduc Farm Buffalo Mozzarella

with Eggplant Caponata

Frutti di Mare

King Prawns, Squid, Blue Swimmer Crab and Tuna Crudo

Our Wagyu Bresaola

with Reggiano and Olive Oil

Prosciutto San Daniele

with Gnocco Fritto and Pickled Eggplant

Vitello Tonnato

with Hand-Rolled Grissini

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

Tagliatelle alla Bolognese

Mishima Beef Ragu with Onion and Pancetta

36

Maccherone Lungo alla Genovese

Mishima Beef Ragu with Onion and Pancetta

36

Our Orecchiette

with Pork Sausage, Silverbeet and San Marzano Tomatoes

39

Secondi di Verdure e Pesce

Eggplant Parmigiana

35

Gremolata-Crumbed Pink Snapper

59

Swordfish

with Red Pepper and Mint Salsa

52

Bigeye Tuna Steak

with Onions, Pine Nuts and Currants

55

King George Whiting

with Parsley, Oregano and Chilli Salsa

65

Southern Garfish

with Lemon, Capers and Green Olive Salsa

59

Pink Snapper

with Soft Herb Crust and Roasted Tomato Sauce

59

John Dory alla Puttanesca

with Cherry Tomato, Anchovy and Olive Salsa

65

Secondi di Carne

Chicken 'al Mattone'

with Chilli, Garlic and Rosemary

45

Parmesan-Crumbed Veal Cotoletta

59

Trippa alla Romana

with Tomato, Chilli, Mint and Pecorino Romano

36

Bistecca

- 220g Dry Aged CopperTree Friesian Fillet

69

with Salsa Rossa

- 300g Dry Aged CopperTree Boneless Sirloin

95

with Salmoriglio

- 500g Dry Aged CopperTree Bone-in Sirloin

130

with Salmoriglio

- 1Kg Dry Aged CopperTree T-Bone

260

with Salmoriglio

Contorni

Green Salad

with Pinot Grigio Vinaigrette

12

Rocket and Parmesan Salad

12

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

Eggplant alla Norma

with San Marzano, Basil and Ricotta Salata

18

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%.