

## Spuntini

<b>Housemade Rosemary Focaccia and AP Bakery Sourdough</b> with Cobram Estate Coratina	<b>4pp</b>
<b>Calvisius Tradition Caviar</b> (10g) with Mascarpone and Pane Carasau	<b>49</b>
<b>Gold Spot Trevally Tartare on Crostini</b> with Parsley and Caper Leaves	<b>9pp</b>
<b>Sicilian Green Olives</b>	<b>10</b>
<b>Olives all'Ascolana</b> Stuffed with Veal and Parmesan	<b>18</b>

## Crudo

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

## Antipasti Freddi

<b>Nectarine and Black Russian Tomato Salad</b> with Basil and Cobram Estate Coratina	<b>28</b>
<b>Burraduc Farm Buffalo Mozzarella</b> with Eggplant Caponata	<b>36</b>
<b>Frutti di Mare</b> King Prawns, Squid, Blue Swimmer Crab and Tuna Crudo	<b>45</b>
<b>Our Wagyu Bresaola</b> with Reggiano and Olive Oil	<b>34</b>
<b>Prosciutto San Daniele</b> with Gnocco Fritto and Pickled Eggplant	<b>34</b>
<b>Vitello Tonnato</b> with Hand-Rolled Grissini	<b>34</b>

## Antipasti Caldi

<b>Sicilian Eggplant</b> with Almond Puree, Salted Chilli, Mint and Carasau Bread	<b>32</b>
<b>Figs and Stracciatella</b> with Vincotto, Croutons and Rosemary Dressing	<b>32</b>
<b>Grilled King Prawns</b> with Garlic Butter and Fermented Chilli	<b>39</b>
<b>Grilled Southern Calamari</b> with Nduja Butter	<b>34</b>
<b>Crumbed King Prawns and Calamari</b> with Lemon Mayonnaise	<b>45</b>

## Pasta

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

## Secondi di Verdure e Pesce

<b>Eggplant Parmigiana</b>	<b>35</b>
<b>Gremolata-Crumbed Southern Garfish</b> with Tomato and Caper Salsa	<b>59</b>
<b>Swordfish</b> with Red Pepper and Mint Salsa	<b>52</b>
<b>Bigeye Tuna Steak</b> with Onions, Pine Nuts and Currants	<b>55</b>
<b>Rock Flathead</b> with Garum, White Balsamic and Herb Salad	<b>55</b>
<b>Southern Garfish</b> with Lemon, Caper and Green Sicilian Olives	<b>59</b>
<b>King George Whiting</b> with Parsley, Oregano and Chilli Salsa	<b>75</b>
<b>Coral Trout</b> with Calabrese Chilli and Anchovy Sardella	<b>65</b>

## Secondi di Carne

<b>Chicken 'al Mattone'</b> with Chilli, Garlic and Rosemary	<b>45</b>
<b>Wollemi Duck Breast</b> with Poached Cherries and Vincotto	<b>55</b>
<b>Parmesan-Crumbed Veal Cotoletta</b>	<b>59</b>
<b>White Rocks Veal Rump Saltimbocca</b> with Prosciutto, Sage and Spinach Puree	<b>65</b>
<b>Brasato of David Blackmore Wagyu Beef Cheek</b> with Polenta and Gremolata	<b>52</b>
<b>Trippa alla Romana</b>	<b>36</b>

## Bistecche alla Griglia

<i>Served with Salsa Rossa and Salmoriglio</i>	
<b>Dennis' Minnamurra CopperTree Speckle Park</b> <i>Grass Fed, Coolah, New South Wales</i>	
- 220g Fillet with Tuscan White Beans	69
- 350g Scotch Fillet with Mushroom Cream	110
- 500g Dry Aged Bone-In Sirloin	130
- 600g Dry Aged Ribeye	160
- 800g Dry Aged T-Bone	220
<b>Jason's Tilda Pure Blood Chianina</b> <i>Grass Fed, Mount Canobolas, New South Wales</i>	
- 240g Skirt	70
- 200g Flat Iron	90
- 240g Rump	75

## Contorni

<b>Green Salad</b> with Pinot Grigio Vinaigrette	<b>12</b>
<b>Rocket and Parmesan Salad</b>	<b>12</b>
<b>Salad of Green Beans</b> with Anchovy Crema and Pangrattato	<b>16</b>
<b>Salad of Ox Heart Tomatoes</b> with Borlotti Beans, Sicilian Green Olives, Capers, Pickled Onions and Herbs	<b>16</b>
<b>Summer Peppers</b> with Red Wine Vinegar, Mint and Oregano Dressing	<b>18</b>
<b>Slow-Cooked Zucchini and Squash</b> with Roman Beans, Peas, Mint and Reggiano	<b>16</b>
<b>Eggplant alla Norma</b> with San Marzano, Basil and Ricotta Salata	<b>18</b>
<b>GT Twice Cooked Potato Rosti</b>	<b>16</b>
<b>Mac and Cheese</b> Baked Cavatelli with Montasio, Fontina and Reggiano	<b>20</b>

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%.