

Spuntini

Housemade Rosemary Focaccia and AP Bakery Sourdough	4pp
with Cobram Estate Coratina	
Calvisius Tradition Caviar (10g)	49
with Mascarpone and Pane Carasau	
Coral Trout Tartare on Crostini	9pp
with Parsley and Caper Leaves	
Sicilian Green Olives	10
Olives all’Ascolana	18
Stuffed with Veal and Parmesan	

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	
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

Nectarine and Black Russian Tomato Salad	28
with Basil and Cobram Estate Coratina	
Yellow Zucchini	32
with Roasted Tomatoes, Pine Nuts, Ligurian Olives, Fresh Buffalo Curd and Pinot Grigio Vinegarette	
Burraduc Farm Buffalo Mozzarella	36
with Eggplant Caponata	
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	

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%.

Antipasti Caldi

Sicilian Eggplant	32
with Almond Puree, Salted Chilli, Mint and Pane Carasau	
Figs and Stracciatella	32
with Vincotto, Croutons and Rosemary Dressing	
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	
Spiedino of Chianina Brisket Saltimbocca	39
with San Daniele Prosciutto, Butter and Sage	

Pasta

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

Secondi di Verdure e Pesce

Eggplant Parmigiana	35
Gremolata-Crumbed Southern Garfish	59
with Tomato and Caper Salsa	
Coral Trout	65
with Calabrese Chilli and Anchovy Sardella	
Swordfish	52
with Red Pepper and Mint Salsa	
Bigeye Tuna Steak	55
with Onions, Pine Nuts and Currants	
King George Whiting	75
with Parsley, Oregano and Chilli Salsa	
Pink Snapper	59
with Soft Herb Crust and Roasted Tomato Sauce	
John Dory	65
with Lemon, Caper and Olive Salsa	

Secondi di Carne

Chicken ‘al Mattone’	45
with Chilli, Garlic and Rosemary	
Parmesan-Crumbed Veal Cotoletta	59
Brasato of David Blackmore Wagyu Beef Cheek	52
with Polenta and Gremolata	
Trippa alla Romana	36

Bisteche alla Griglia

<i>Served with Salsa Rossa and Salmoriglio</i>	
Jason’s Tilda Full Blood Chianina	
<i>Grass Fed, Mount Canobolas, New South Wales</i>	
- 240g Denver	80
- 220g Flat Iron	90
- 800g Dry Aged T-Bone	220
Dennis’ Minnamurra CopperTree Speckle Park	
<i>Grass Fed, Coolah, New South Wales</i>	
- 220g Fillet	69
- 500g Dry Aged Sirloin	130
- 600g Dry Aged Ribeye	160

Contorni

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