

Spuntini

Housemade Rosemary Focaccia and AP Bakery Sourdough with Cobram Estate Coratina	4pp
Calvisius Tradition Caviar (10g) with Mascarpone and Pane Carasau	49
Coral Trout Tartare on Crostini with Parsley and Caper Leaves	9pp
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
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 and Black Russian Tomato Salad with Basil and Cobram Estate Coratina	28
Yellow Zucchini with Roasted Tomatoes, Pine Nuts, Ligurian Olives, Fresh Buffalo Curd and Pinot Grigio Vinegarette	32
Burraduc Farm Buffalo Mozzarella with Eggplant Caponata	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

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

Pasta

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

Secondi di Verdure e Pesce

Eggplant Parmigiana	35
Gremolata-Crumbed Southern Garfish with Tomato and Caper Salsa	59
Red Throat Emperor alla Puttanesca with Cherry Tomato, Anchovy and Olive Salsa	59
Coral Trout with Calabrese Chilli and Anchovy Sardella	65
Swordfish with Red Pepper and Mint Salsa	52
Yellowfin Tuna Steak with Onions, Pine Nuts and Currants	55
Rock Flathead with Garum, White Balsamic and Herb Salad	55
Southern Garfish with Lemon, Caper and Green Sicilian Olives	59

Secondi di Carne

Chicken ‘al Mattone’ with Chilli, Garlic and Rosemary	45
Parmesan-Crumbed Veal Cotoletta	59
Chianina Beef Short Rib with Horseradish Crema	52
Brasato of Mishima Beef Cheek with White Polenta and Gremolata	56
Trippa alla Romana	36

Bistecche 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 Blade	65
- 240g Topside	70
- 500g Dry Aged Sirloin	130
Dennis’ Minnamurra Speckle Park by CopperTree Farm <i>Grass Fed, Coolah, New South Wales</i>	
- 220g Fillet	69
- 600g Dry Aged Ribeye	160
- 800g Dry Aged T-Bone	250

Contorni

Green Salad with Pinot Grigio Vinaigrette	12
Rocket and Parmesan Salad	12
Salad of Green Beans with Anchovy Crema and Pangrattato	16
Salad of Ox Heart Tomatoes with Borlotti Beans, Sicilian Green Olives, Capers, Pickled Onions and Herbs	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
Mac and Cheese Baked Cavatelli with Montasio, Fontina and Reggiano	20

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%.