

## Spuntini

**Housemade Rosemary Focaccia and AP Bakery Sourdough**

with Cobram Estate Coratina

**Calvisius Tradition Caviar (10g)**

with Mascarpone and Pane Carasau

**Pearl Perch 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

**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

**Burraduc Farm Buffalo Mozzarella**

with Heirloom Ox Heart Tomatoes

**Frutti di Mare**

King Prawns, Squid, Blue Swimmer Crab and Tuna Crudo

**Our Mishima Bresaola**

with Reggiano and Olive Oil

**Prosciutto San Daniele**

with Gnocco Fritto and Pickled Eggplant

**Vitello Tonnato**

with Hand-Rolled Grissini

## 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

## 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**

with Pork Sausage, Silverbeet and San Marzano Tomatoes

36

**Maccherone Lungo alla Genovese**

Mishima Beef Ragu with Onion and Pancetta

36

**Rigatoni alla Amatriciana**

with Wagyu Cheek Guanciale and Chilli

45

## Secondi di Verdure e Pesce

**Eggplant Parmigiana**

35

**Gremolata-Crumbed Southern Garfish**

with Tomato and Caper Salsa

59

**Flowery Cod 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 Olive Salsa

59

**Pearl Perch**

with Sugar Plum Tomato, Chilli and Parsley

65

## Secondi di Carne

**Chicken 'al Mattone'**

with Chilli, Garlic and Rosemary

45

**Parmesan-Crumbed Veal Cotoletta**

59

**Slow Cooked Mishima Beef Shin**

55

**Trippa alla Romana**

36

## Bisteccche alla Griglia

*Served with Salsa Rossa and Salmoriglio*

**Nick's CopperTree Farm Hereford**

*Grass Fed, South Gippsland, Victoria*

- 350g Scotch Fillet 110
- 500g Scotch Fillet 160

**Dennis' Minnamurra Speckle Park by CopperTree Farm**

*Grass Fed, Coolah, New South Wales*

- 220g Fillet 69
- 240g Rump 75
- 240g Rump Cap 110
- 240g Flat Iron 75
- 500g Dry Aged Sirloin 130
- 800g Dry Aged T-Bone 250
- 800g Dry Aged Ribeye 260

## 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

**Grilled Broccolini**

with Parmigiano Reggiano, Cobram Estate Coratina and Lemon

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

**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%.