

## 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>Red Snapper 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 Lemon	<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 Mishima 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>

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

<b>Sicilian Eggplant</b> with Almond Puree, Salted Chilli, Mint and Pane Carasau	<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 Squid Collars Venetian Style</b> with Peas, Chilli and Squid Ink Dressing	<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>Squid Ink Spaghetti Chitarra</b> with King Prawns, Pistachio and Oregano	<b>45</b>
<b>Spaghetti</b> with Pipis, Garlic, Chilli and Parsley	<b>45</b>
<b>Tagliolini</b> with Blue Swimmer Crab, Garlic, Chilli and Lemon	<b>49</b>
<b>Lobster Agnolotti del Plin</b> with CopperTree Butter, White Wine and Salted Chilli	<b>49</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>
<b>Bigoli</b> with Speckle Park Ox Tail Ragu, Pine Nuts and Raisins	<b>39</b>

## Secondi di Verdure e Pesce

<b>Eggplant Parmigiana</b>	<b>35</b>
<b>Gremolata-Crumbed Flathead</b> with Tomato and Caper Salsa	<b>55</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 alla Puttanesca</b> with Cherry Tomato, Anchovy and Olive Salsa	<b>55</b>
<b>Southern Garfish</b> with Lemon, Caper and Olive Salsa	<b>59</b>
<b>Queen Snapper Acqua Pazza</b> with Sugar Plum Tomato, Chilli and Parsley	<b>59</b>
<b>Hapuku</b> with Soft Herb Crust and Roasted Tomato Sauce	<b>59</b>

## Secondi di Carne

<b>Chicken 'al Mattone'</b> with Chilli, Garlic and Rosemary	<b>45</b>
<b>Parmesan-Crumbed Veal Cotoletta</b>	<b>59</b>
<b>Slow Cooked Mishima Beef Shin</b> with Horseradish Crema	<b>55</b>
<b>Brasato of David Blackmore Wagyu Beef Cheek</b> with Polenta and Gremolata	<b>57</b>
<b>Trippa alla Romana</b>	<b>36</b>

## Bistecche alla Griglia

*Served with Salsa Rossa and Salmoriglio*

<b>Nick's CopperTree Farm Hereford</b> <i>Grass Fed, South Gippsland, Victoria</i>	
- 300g Scotch Fillet	<b>95</b>
- 400g Dry Aged Bone-In Sirloin	<b>115</b>
<b>Dennis' Minnamurra Speckle Park by CopperTree Farm</b> <i>Grass Fed, Coolah, New South Wales</i>	
- 220g Fillet	<b>69</b>
- 240g Rump	<b>75</b>
- 240g Rumpcap	<b>110</b>
- 800g Dry Aged T-Bone	<b>250</b>
<b>David Blackmore's Rhone</b> <i>Pasture Fed, Alexandra, Victoria</i>	
- 240g Blade	<b>90</b>
- 240g Denver	<b>135</b>

## 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>Grilled Broccolini</b> with Parmigiano Reggiano, Cobram Estate Coratina and Lemon	<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>GT Twice Cooked Potato Rosti</b>	<b>16</b>
<b>Mac and Cheese</b> Baked Cavatelli with Montasio, Fontina and Reggiano	<b>20</b>