

Spuntini

Housemade Focaccia and AP Bakery Sourdough with Cobram Estate Coratina	4pp
Calvisius Tradition Caviar (10g) with Mascarpone and Pane Carasau	49
Queen Snapper 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 Lemon	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
Burraduc Farm Buffalo Mozzarella with Eggplant Caponata	36
Frutti di Mare King Prawns, Squid, Blue Swimmer Crab and Tuna Crudo	45
Our Bresaola with Reggiano and Cobram Estate Coratina	34
Prosciutto San Daniele with Gnocco Fritto and Pickled Eggplant	34
Vitello Tonnato with Hand-Rolled Grissini	34

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

Grilled 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
Venetian Style Grilled Squid Collars with Peas, Chilli and Squid Ink Dressing	34
Crumbed King Prawns and Calamari with Lemon Mayonnaise	45

Pasta

Tortelli alla Lombarda with Pumpkin, Walnuts and Sage Butter	34
Spaghetti with Pipis, Garlic, Chilli and Parsley	45
Tagliolini with Blue Swimmer Crab, Garlic, Chilli and Lemon	49
Lobster Agnolotti del Plin with CopperTree Butter, White Wine and Salted Chilli	49
Tagliatelle alla Bolognese	36
Orecchiette with Pork Sausage, Silverbeet and San Marzano	39
Maccherone Lungo alla Genovese Mishima Beef Ragu with Onion and Pancetta	36
Bigoli with Ox Tail Ragu, Pine Nuts and Raisins	39

Secondi di Verdure e Pesce

Eggplant Parmigiana	35
Gremolata-Crumbed Rock Flathead with Tomato and Caper Salsa	55
Swordfish with Red Pepper and Mint Salsa	52
Bigeye Tuna Steak with Onions, Pine Nuts and Currants	55
Rock Flathead alla Puttanesca with Cherry Tomato, Anchovy and Olive Salsa	55
Southern Garfish with Lemon, Caper and Olive Salsa	59
Queen Snapper all'Acqua Pazza with Sugar Plum Tomato, Chilli and Parsley	59
Blue Eye Trevalla with Sugar Plum Tomato and Herb Butter	59
Hapuku with Soft Herb Crust and Roasted Tomato Sauce	59

Secondi di Carne

Free-Range Chicken 'al Mattone' with Chilli, Garlic and Rosemary	45
Parmesan-Crumbed Veal Cotoletta	59
Brasato of David Blackmore Wagyu Beef Cheek with Polenta and Gremolata	49
Trippa alla Romana	36

Bisteche alla Griglia

Served with Salsa Rossa and Salmoriglio

CopperTree Farms Hereford <i>Grass-Fed, South Gippsland, Victoria</i>	
- 300g Scotch Fillet	95
Minnamurra Speckle Park by CopperTree Farms <i>Grass-Fed, Coolah, New South Wales</i>	
- 220g Fillet	69
- 240g Rump Cap	110
- 500g Dry Aged Bone-In Sirloin	130
- 600g Dry Aged Ribeye	160
- 800g Dry Aged T-Bone	240
David Blackmore Rohne <i>Pasture-Fed, Alexandra, Victoria</i>	
- 240g Eye of Chuck	90
- 240g Denver	135
- 240g Flat Iron	140

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
Peppers with Red Wine Vinegar, Mint and Oregano Dressing	18
Slow-Cooked Zucchini and Squash with Roman Beans, Peas, Mint and Reggiano	16
Twice Cooked Potato Rosti	16
Our Mac and Cheese Baked Cavatelli with Montasio, Fontina and Reggiano	20