

## Spuntini

<b>Housemade Focaccia</b> with Cobram Estate Coratina	4pp
<b>Calvisius Tradition Caviar</b> (10g) with Mascarpone and Pane Carasau	49
<b>Pink Snapper Tartare on Crostini</b> with Parsley and Caper Leaves	9pp
<b>Sicilian Green Olives</b>	10
<b>Olives all'Ascolana</b> Stuffed with Veal and Parmesan	18

## Crudo

<b>Freshly Shucked Sydney Rock Oysters</b> with Pinot Grigio Mignonette	51/102
<b>Bigeye Tuna</b> with Salsa Verde	34
<b>Albacore Tuna</b> with Green Olive and Pistachio Salsa	34
<b>Swordfish Carpaccio</b> with Pine Nuts, Currants and Chinotto Dressing	34
<b>Bigeye Tuna Tartare</b> with Roasted Eggplant, Calabrese Chilli and Lemon	34
<b>Abrolhos Island Scallops</b> with Ciambotta of Peppers and Eggplant	34
<b>Steak Tartare</b> with Nduja, Capers and Crostini	36

## Antipasti Freddi

<b>Burraduc Farm Buffalo Mozzarella</b> with Eggplant Caponata	36
<b>Frutti di Mare</b> King Prawns, Squid, Blue Swimmer Crab and Tuna Crudo	45
<b>Our Bresaola</b> with Reggiano and Cobram Estate Coratina	34
<b>Prosciutto San Daniele</b> with Gnocco Fritto and Pickled Eggplant	34
<b>Vitello Tonnato</b> with Hand-Rolled Grissini	34

## Antipasti Caldi

<b>Grilled Sicilian Eggplant</b> with Almond Puree, Salted Chilli, Mint and Pane Carasau	32
<b>Figs and Stracciatella</b> with Vincotto, Croutons and Rosemary Dressing	32
<b>Grilled Southern Calamari</b> with Nduja Butter	34
<b>Crumbed King Prawns and Calamari</b> with Lemon Mayonnaise	45

## Pasta

<b>Tortelli alla Lombarda</b> with Pumpkin, Walnuts and Sage Butter	34
<b>Ricotta Gnocchi</b> with Sugar Plum Tomatoes and Basil	33
<b>Spaghetti</b> with Pipis, Garlic, Chilli and Parsley	45
<b>Tagliolini</b> with Blue Swimmer Crab, Garlic, Chilli and Lemon	49
<b>Tagliatelle alla Bolognese</b>	36
<b>Orecchiette</b> with Pork Sausage, Silverbeet and San Marzano	39
<b>Maccherone Lungo alla Genovese</b> Mishima Beef Ragù with Onion and Pancetta	36
<b>Bigoli</b> with Ox Tail Ragù, Pine Nuts and Raisins	39

## Secondi di Verdure e Pesce

<b>Eggplant Parmigiana</b>	35
<b>Gremolata-Crumbed Southern Garfish</b> with Tomato and Caper Salsa	59
<b>Grilled Swordfish</b> with Red Pepper and Mint Salsa	52
<b>Grilled Bigeye Tuna Steak</b> with Onions, Pine Nuts and Currants	55
<b>Grilled Blue Eye Trevally</b> with Sugar Plum Tomato and Herb Butter	59
<b>Grilled Southern Garfish</b> with Lemon, Caper and Olive Salsa	59
<b>Grilled Red Snapper alla Puttanesca</b> with Cherry Tomato, Anchovy and Olive Salsa	59
<b>Steamed Pink Snapper all'Acqua Pazza</b> with Sugar Plum Tomato, Chilli and Parsley	59
<b>Grilled John Dory</b> with Calabrese Chilli and Anchovy Sardella	59

## Secondi di Carne

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

## Bisteche alla Griglia

*Served with Salsa Rossa and Salmoriglio*

<b>CopperTree Farms Hereford</b> <i>Grass-Fed, Foster, Victoria</i>	
- 220g Fillet	69
- 350g Scotch Fillet	110
<b>CopperTree Minnamurra Speckle Park</b> <i>Grass-Fed, Coolah, New South Wales</i>	
- 500g Dry Aged Bone-In Sirloin	130
- 600g Dry Aged Ribeye	160
- 800g Dry Aged T-Bone	240
<b>David Blackmore Rohne</b> <i>Pasture-Fed, Alexandra, Victoria</i>	
- 240g Blade	80
- 240g Denver	135
- 240g Flat Iron	140

## Contorni

<b>Green Salad</b> with Pinot Grigio Vinaigrette	12
<b>Rocket and Parmesan Salad</b>	12
<b>Salad of Green Beans</b> with Anchovy Crema and Pangrattato	16
<b>Salad of Ox Heart Tomatoes</b> with Borlotti Beans, Sicilian Green Olives, Capers, Pickled Onions and Herbs	16
<b>Grilled Broccolini</b> with Parmigiano Reggiano, Cobram Estate Coratina and Lemon	16
<b>Peppers</b> with Red Wine Vinegar, Mint and Oregano Dressing	18
<b>Slow-Cooked Zucchini and Squash</b> with Roman Beans, Peas, Mint and Reggiano	16
<b>Twice Cooked Potato Rosti</b>	16
<b>Our Mac and Cheese</b> Baked Cavatelli with Montasio, Fontina and Reggiano	20