

## Spuntini

<b>Housemade Focaccia with Cobram Estate Coratina</b>	<b>4pp</b>
- Rosemary - San Marzano and Olives	
<b>Calvisius Tradition Caviar (10g)</b>	<b>49</b>
with Mascarpone and Pane Carasau	
<b>Coral Trout Tartare on Crostini</b>	<b>12pp</b>
with Parsley and Caper Leaves	
<b>Sicilian Green Olives</b>	<b>10</b>
<b>Olives all'Ascolana</b>	<b>18</b>
Stuffed with Veal and Parmesan	

## Crudo

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

## Antipasti Freddi

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

## Antipasti Caldi

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

## Pasta

<b>Tortelli alla Lombarda</b>	<b>34</b>
with Pumpkin, Walnuts and Sage Butter	
<b>Ricotta Gnocchi</b>	<b>33</b>
with Sugar Plum Tomatoes and Basil	
<b>Spaghetti</b>	<b>45</b>
with Pipis, Garlic, Chilli and Parsley	
<b>Lobster Tortellini</b>	<b>49</b>
with Lobster Broth, Basil and Chilli Oil	
<b>Tagliolini</b>	<b>49</b>
with Blue Swimmer Crab, Garlic, Chilli and Lemon	
<b>Squid Ink Spaghetti Chitarra</b>	<b>45</b>
with King Prawns, Pistachio and Oregano	
<b>Tagliatelle alla Bolognese</b>	<b>36</b>
<b>Orecchiette</b>	<b>39</b>
with Pork Sausage, Silverbeet and San Marzano	
<b>Maccherone Lungo alla Genovese</b>	<b>36</b>
Mishima Beef Ragù with Onion and Pancetta	

## Secondi di Verdure e Pesce

<b>Eggplant Parmigiana</b>	<b>35</b>
<b>Gremolata-Crumbed Rock Flathead</b>	<b>55</b>
with Tomato and Caper Salsa	
<b>Grilled Coral Trout</b>	<b>75</b>
with Calabrese Chilli and Anchovy Sardella	
<b>Grilled Swordfish</b>	<b>52</b>
with Red Pepper and Mint Salsa	
<b>Grilled Bigeye Tuna Steak</b>	<b>59</b>
with Onions, Pine Nuts and Currants	
<b>Grilled Rock Flathead</b>	<b>55</b>
with Garum, White Balsamic and Herb Salad	

## Secondi di Carne

<b>Chicken 'al Mattone'</b>	<b>45</b>
with Chilli, Garlic and Rosemary	
<b>Parmesan-Crumbed Veal Cotoletta</b>	<b>59</b>
<b>Brasato of David Blackmore Wagyu Beef Cheek</b>	<b>65</b>
with Polenta and Gremolata	
<b>Trippa alla Romana</b>	<b>36</b>

## Bistecche alla Griglia

*Served with Salsa Rossa and Salmoriglio*

<b>CopperTree Farms Hereford</b>	
<i>Grass-Fed, Foster, Victoria</i>	
- 220g Fillet	<b>69</b>
- 350g Scotch Fillet	<b>110</b>
<b>CopperTree Minnamurra Speckle Park</b>	
<i>Grass-Fed, Coolah, New South Wales</i>	
- 500g Dry Aged Bone-In Sirloin	<b>130</b>
- 600g Dry Aged Bone-In Ribeye	<b>180</b>
- 700g Dry Aged Rump	<b>130</b>
- 800g Dry Aged T-Bone	<b>240</b>

## Contorni

<b>Green Salad</b>	<b>12</b>
with Pinot Grigio Vinaigrette	
<b>Rocket and Parmesan Salad</b>	<b>12</b>
<b>Fennel, Pistachio and Orange Salad</b>	<b>14</b>
<b>Salad of Ox Heart Tomatoes</b>	<b>16</b>
with Borlotti Beans, Sicilian Green Olives, Capers, Pickled Onions and Herbs	
<b>Salad of Radicchio and Endive</b>	<b>16</b>
with Stracciatella and Persimmon	
<b>Peppers</b>	<b>18</b>
with Red Wine Vinegar, Mint and Oregano Dressing	
<b>Slow Cooked Silverbeet, Cavolo Nero, Cime di Rapa</b>	<b>18</b>
with Chilli, Anchovy and Parmesan	
<b>Twice Cooked Potato Rosti</b>	<b>16</b>
<b>Our Mac and Cheese</b>	<b>20</b>
Baked Cavatelli with Montasio, Fontina and Reggiano	