

Spuntini

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

Crudo

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

Antipasti Freddi

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

Antipasti Caldi

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

Pasta

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

Secondi di Verdure e Pesce

Eggplant Parmigiana	35
Gremolata-Crumbed Spangled Emperor	55
with Tomato and Caper Salsa	
Grilled Coral Trout	79
with Calabrese Chilli and Anchovy Sardella	
Grilled Whole Coral Trout	180
with Lemon, Caper and Olive Salsa	
Grilled Swordfish	52
with Red Pepper and Mint Salsa	
Grilled Bigeye Tuna Steak	59
with Onions, Pine Nuts and Currants	
Grilled Pink Snapper alla Puttanesca	59
with Cherry Tomato, Anchovy and Olive Salsa	

Secondi di Carne

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

Bistecche alla Griglia

Served with Salsa Rossa and Salmoriglio

CopperTree Farms Hereford	
<i>Grass-Fed, Foster, Victoria</i>	
- 220g Fillet	69
- 350g Scotch Fillet	110
CopperTree Minnamurra Speckle Park	
<i>Grass-Fed, Coolah, New South Wales</i>	
- 500g Dry Aged Bone-In Sirloin	130
- 800g Dry Aged T-Bone	240
Jason's Tilda Full Blood Chianina	
<i>Grass Fed, Mount Canobolas, New South Wales</i>	
- 240g Rump	70
- 240g Rump Cap	90

Contorni

Green Salad	12
with Pinot Grigio Vinaigrette	
Rocket and Parmesan Salad	12
Fennel, Pistachio and Orange Salad	14
Salad of Ox Heart Tomatoes	16
with Borlotti Beans, Sicilian Green Olives, Capers, Pickled Onions and Herbs	
Grilled Brocolini	16
with Parmigiano Reggiano, Cobram Estate Coratina and Lemon	
Salad of Radicchio and Endive	16
with Stracciatella and Persimmon	
Peppers	18
with Red Wine Vinegar, Mint and Oregano Dressing	
Slow Cooked Silverbeet, Cavolo Nero, Cime di Rapa	18
with Chilli, Anchovy and Parmesan	
Twice Cooked Potato Rosti	16
Cavatelli al Forno	20
Baked with Montasio, Fontina and Reggiano	