

## Spuntini

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

## Crudo

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

## Antipasti Freddi

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|---|-----------|
| <b>Salad of Brussels Sprouts</b><br>with Pear, Walnuts and Pecorino Toscano                       | <b>28</b> |
| <b>Burraduc Farm Buffalo Mozzarella</b><br>with Eggplant Caponata                                 | <b>36</b> |
| <b>Frutti di Mare</b><br>King Prawn, Squid, Blue Swimmer Crab, Tuna Crudo<br>and Oysters Carpione | <b>45</b> |
| <b>Chianina Beef Carpaccio</b><br>with Horseradish, Reggiano and Cobram Estate Coratina           | <b>34</b> |
| <b>Our Bresaola</b><br>with Reggiano and Cobram Estate Coratina                                   | <b>34</b> |
| <b>Prosciutto San Daniele</b><br>with Gnocco Fritto and Pickled Eggplant                          | <b>34</b> |
| <b>Vitello Tonnato</b><br>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><br>with Almond Puree, Salted Chilli, Mint and Pane Carasau | <b>32</b> |
| <b>Figs and Stracciatella</b><br>with Vincotto, Croutons and Rosemary Dressing      | <b>32</b> |
| <b>Grilled Southern Calamari</b><br>with Nduja Butter                               | <b>34</b> |
| <b>Grilled King Prawns</b><br>with Garlic Butter and Fermented Chilli               | <b>45</b> |
| <b>Crumbed King Prawns and Calamari</b><br>with Lemon Mayonnaise                    | <b>45</b> |

## Pasta

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| <b>Tortelli alla Lombarda</b><br>with Pumpkin, Walnuts and Sage Butter                     | <b>34</b> |
| <b>Spaghetti</b><br>with Pipis, Garlic, Chilli and Parsley                                 | <b>45</b> |
| <b>Squid Ink Spaghetti Chitarra</b><br>with King Prawns, Pistachio and Oregano             | <b>45</b> |
| <b>Tagliolini</b><br>with Blue Swimmer Crab, Garlic, Chilli and Lemon                      | <b>49</b> |
| <b>Lobster Tortellini in Brodo</b><br>with Lobster Broth, Basil and Chilli Oil             | <b>49</b> |
| <b>Maccherone Lungo alla Genovese</b><br>Mishima Beef Ragu with Onion and Pancetta         | <b>36</b> |
| <b>Tagliatelle alla Bolognese</b>  | <b>36</b> |
| <b>Orecchiette</b><br>with Pork Sausage, Silverbeet and San Marzano                        | <b>39</b> |
| <b>Agnolotti del Plin</b><br>Filled with Veal, Rabbit and Guinea Fowl                      | <b>42</b> |
| <b>Secondi di Verdure e Pesce</b>  |           |
| <b>Eggplant Parmigiana</b>   | <b>35</b> |
| <b>Gremolata-Crumbed Southern Garfish</b><br>with Tomato and Caper Salsa                   | <b>59</b> |
| <b>Grilled Coral Trout</b><br>with Calabrese Chilli and Anchovy Sardella                   | <b>79</b> |
| <b>Grilled Swordfish</b><br>with Red Pepper and Mint Salsa                                 | <b>52</b> |
| <b>Grilled Bigeye Tuna Steak</b><br>with Onions, Pine Nuts and Currants                    | <b>55</b> |
| <b>Grilled Rock Flathead</b><br>with Garum, White Balsamic and Herb Salad                  | <b>55</b> |
| <b>Grilled Southern Garfish</b><br>with Lemon Caper and Olive Salsa                        | <b>59</b> |
| <b>Grilled Pink Snapper alla Puttanesca</b><br>with Cherry Tomato, Anchovy and Olive Salsa | <b>59</b> |
| <b>Grilled West Australian Pearl Perch</b><br>with Sweet Capsicum and Mint Relish          | <b>69</b> |

## Secondi di Carne

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

## Bistecche alla Griglia

*Served with Salsa Rossa and Salmoriglio*

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| <b>CopperTree Farms Hereford</b><br><i>Grass-Fed, Foster, Victoria</i>                         |            |
| - 220g Fillet  | <b>69</b>  |
| - 350g Scotch Fillet   | <b>110</b> |
| <b>CopperTree Minnamurra Speckle Park</b><br><i>Grass-Fed, Coolah, New South Wales</i>         |            |
| - 240g Dry Aged Rump Cap   | <b>100</b> |
| - 500g Dry Aged Bone-In Sirloin  | <b>140</b> |
| - 800g Dry Aged T-Bone   | <b>220</b> |
| <b>Jason's Tilda Full Blood Chianina</b><br><i>Grass Fed, Mount Canobolas, New South Wales</i> |            |
| - 240g Blade   | <b>70</b>  |
| - 240g Flat Iron   | <b>100</b> |
| - 500g Dry Aged Bone-In Sirloin  | <b>160</b> |

## Contorni

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| <b>Green Salad</b><br>with Pinot Grigio Vinaigrette   | <b>12</b> |
| <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><br>with Fresh Borlotti Beans, Sicilian Green Olives and Caper | <b>16</b> |
| <b>Salad of Radicchio and Endive</b><br>with Stracciatella and Persimmon                        | <b>16</b> |
| <b>Salad of Sugarloaf Cabbage</b><br>with Reggiano and Aged Balsamic Vinegar                    | <b>16</b> |
| <b>Grilled Broccolini</b><br>with Reggiano, Cobram Estate Coratina and Lemon                    | <b>16</b> |
| <b>Peppers</b><br>with Red Wine Vinegar, Mint and Oregano Dressing                              | <b>18</b> |
| <b>Slow Cooked Cavolo Nero and Cime di Rapa</b><br>with Chilli, Anchovy and Parmesan            | <b>18</b> |
| <b>Twice Cooked Potato Rosti</b>  | <b>16</b> |