

Spuntini

Housemade Focaccia with Cobram Estate Coratina	4pp
Calvisius Tradition Caviar (10g) with Mascarpone and Pane Carasau	49
Coral Trout 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
Albacore Tuna with Green Olive and Pistachio Salsa	34
Abrolhos Island Scallops with Ciambotta of Peppers and Eggplant	34
Steak Tartare with Nduja, Capers and Crostini	36

Antipasti Freddi

Salad of Brussels Sprouts with Pear, Walnuts and Pecorino Toscano	28
Burraduc Farm Buffalo Mozzarella with Eggplant Caponata	36
Frutti di Mare King Prawn, Squid, Blue Swimmer Crab, Tuna Crudo and Oysters Carpione	45
Chianina Beef Carpaccio with Horseradish, Reggiano and Cobram Estate Coratina	34
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

Antipasti Caldi

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

Pasta

Tortelli alla Lombarda with Pumpkin, Walnuts and Sage Butter	34
Squid Ink Spaghetti Chitarra with King Prawns, Pistachio and Oregano	45
Tagliolini with Blue Swimmer Crab, Garlic, Chilli and Lemon	49
Lobster Tortellini in Brodo with Lobster Broth, Basil and Chilli Oil	49
Maccherone Lungo alla Genovese Mishima Beef Ragu with Onion and Pancetta	36
Tagliatelle alla Bolognese	36
Orecchiette with Pork Sausage, Silverbeet and San Marzano	39
Agnolotti del Plin Filled with Veal, Rabbit and Guinea Fowl	42

Secondi di Verdure e Pesce

Eggplant Parmigiana	35
Gremolata-Crumbed Coral Trout with Tomato and Caper Salsa	65
Grilled Coral Trout with Calabrese Chilli and Anchovy Sardella	75
Grilled Butterflied Whole Coral Trout with Salmoriglio	180
Grilled Rock Flathead with Peperonata and Herb Salad	55
Grilled Leaping Bonito with Lemon, Caper and Olive Salsa	52

Secondi di Carne

Chicken 'al Mattone' with Chilli, Garlic and Rosemary	45
Parmesan-Crumbed Veal Cotoletta	59
Slow Cooked Mishima Brisket with Cannellini Beans and Tarragon Dressing	59
Brasato of David Blackmore Wagyu Beef Cheek with Polenta and Gremolata	67
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>	
- 240g Rump Cap	100
- 500g Dry Aged Bone-In Sirloin	140
- 800g Dry Aged T-Bone	220

Contorni

Green Salad with Pinot Grigio Vinaigrette	12
Rocket and Parmesan Salad	12
Fennel, Pistachio and Orange Salad	14
Salad of Ox Heart Tomatoes with Fresh Borlotti Beans, Sicilian Green Olives and Caper	16
Salad of Radicchio and Endive with Stracciatella and Persimmon	16
Salad of Sugarloaf Cabbage with Reggiano and Aged Balsamic Vinegar	16
Slow Cooked Cavolo Nero and Cime di Rapa with Chilli, Anchovy and Parmesan	18
Baked Maccherone with Montasio, Fontina and Reggiano	18
Twice Cooked Potato Rosti	16