

Spuntini

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

Crudo

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

Antipasti Freddi

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| 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 |
| David Blackmore Rohne 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 | 34 |

Antipasti Caldi

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| Grilled King Brown and Chestnut Mushrooms with Cauliflower Puree and Pangrattato | 34 |
| 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

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| Rigatoni alla Norma with Tomato, Basil, Eggplant and Ricotta Salata | 32 |
| Tortelli alla Lombarda with Pumpkin, Walnuts and Sage Butter | 34 |
| Squid Ink Spaghetti Chitarra with King Prawns, Pistachio and Oregano | 45 |
| Tagliolini with Spanner Crab, Garlic, Chilli and Lemon | 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

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| Eggplant Parmigiana | 35 |
| Gremolata-Crumbed Pink Snapper with Tomato and Caper Salsa | 59 |
| Grilled Coral Trout with Lemon, Caper and Green Olive Salsa | 75 |
| Grilled Bigeye Tuna Steak with Onions, Pine Nuts and Currants | 55 |
| Grilled Swordfish with Red Pepper and Mint Salsa | 55 |
| Pink Snapper alla Puttanesca with Olives, Cherry Tomatoes, Capers and Anchovy | 62 |

Secondi di Carne

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| Chicken 'al Mattone' with Chilli, Garlic and Rosemary | 45 |
| Brasato of David Blackmore Wagyu Beef Cheek with White Polenta and Gremolata | 67 |
| Parmesan-Crumbed Veal Cotoletta | 65 |
| Trippa alla Romana | 36 |

Bistecche alla Griglia

Served with Salsa Rossa and Salmoriglio

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| CopperTree Farms Hereford <i>Grass-Fed, Foster, Victoria</i> | |
| - 220g Fillet | 69 |
| - 350g Scotch Fillet | 160 |
| - 600g Dry Aged Ribeye | 180 |
| CopperTree Minnamurra Speckle Park <i>Grass-Fed, Coolah, New South Wales</i> | |
| - 500g Dry Aged Bone-In Sirloin | 155 |
| - 700g Dry Aged Rump | 165 |
| - 800g Dry Aged T-Bone | 220 |

Contorni

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| Mixed Leaf Salad with Pinot Grigio Vinaigrette | 12 |
| Rocket and Parmesan Salad | 12 |
| Fennel, Pistachio and Orange Salad | 14 |
| Salad of Radicchio and Endive with Stracciatella and Persimmon | 16 |
| Salad of Sugarloaf Cabbage with Reggiano and Aged Balsamic Vinegar | 16 |
| Grilled Broccolini with Reggiano, Cobram Estate Coratina and Lemon | 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 |

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%.