

## Spuntini

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

## Crudo

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

## Antipasti Freddi

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| <b>Salad of Brussels Sprouts</b><br>with Pear, Walnuts and Pecorino Toscano                          | 28 |
| <b>Burraduc Farm Buffalo Mozzarella</b><br>with Globe Artichokes Caponata                            | 36 |
| <b>Frutti di Mare</b><br>King Prawn, Squid, Mud Crab, Tuna Crudo<br>and Oysters Carpione             | 45 |
| <b>David Blackmore Rohne Beef Carpaccio</b><br>with Horseradish, Reggiano and Cobram Estate Coratina | 34 |
| <b>Our Bresaola</b><br>with Reggiano and Cobram Estate Coratina                                      | 34 |
| <b>Prosciutto San Daniele</b><br>with Gnocco Fritto and Pickled Eggplant                             | 34 |
| <b>Vitello Tonnato</b><br>with Hand-Rolled Grissini  | 34 |

## Antipasti Caldi

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| <b>Grilled King Brown and Chestnut Mushrooms</b><br>with Cauliflower Puree and Pangrattato | 34 |
| <b>Grilled Southern Calamari</b><br>with Nduja Butter                                      | 34 |
| <b>Grilled King Prawns</b><br>with Garlic Butter and Fermented Chilli                      | 45 |
| <b>Crumbed King Prawns and Calamari</b><br>with Lemon Mayonnaise                           | 45 |

## Pasta

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| <b>Rigatoni alla Norma</b><br>with Tomato, Basil, Eggplant and Ricotta Salata      | 32 |
| <b>Tortelli alla Lombarda</b><br>with Pumpkin, Walnuts and Sage Butter             | 34 |
| <b>Squid Ink Spaghetti Chitarra</b><br>with King Prawns, Pistachio and Oregano     | 45 |
| <b>Tagliolini</b><br>with Spanner Crab, Garlic, Chilli and Lemon                   | 49 |
| <b>Lobster Ravioli</b><br>with Sugar Plum Tomato, White Wine and Basil             | 49 |
| <b>Maccherone Lungo alla Genovese</b><br>Mishima Beef Ragu with Onion and Pancetta | 36 |
| <b>Tagliatelle alla Bolognese</b>  | 36 |
| <b>Orecchiette</b><br>with Pork Sausage, Silverbeet and San Marzano                | 39 |
| <b>Agnolotti del Plin</b><br>Filled with Veal, Rabbit and Guinea Fowl              | 42 |

## Secondi di Verdure e Pesce

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| <b>Eggplant Parmigiana</b>   | 35 |
| <b>Zuppa di Pesce</b><br>with Mussels, Pipis, Prawns, Calamari and Red Throat Emperor            | 49 |
| <b>Gremolata-Crumbed Flathead</b><br>with Tomato and Caper Salsa                                 | 55 |
| <b>Grilled Bigeye Tuna Steak</b><br>with Onions, Pine Nuts and Currants                          | 55 |
| <b>Grilled Swordfish</b><br>with Red Pepper and Mint Salsa                                       | 55 |
| <b>Grilled Rock Flathead</b><br>with Garum, White Balsamic and Herb Salad                        | 55 |
| <b>Grilled Red Throat Emperor alla Puttanesca</b><br>with Cherry Tomato, Anchovy and Olive Salsa | 62 |

## Secondi di Carne

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| <b>Chicken 'al Mattone'</b><br>with Chilli, Garlic and Rosemary                        | 45 |
| <b>Brasato of David Blackmore Wagyu Beef Cheek</b><br>with White Polenta and Gremolata | 67 |
| <b>Slow Cooked Lamb Shoulder</b><br>with Globe Artichokes and Mint Dressing            | 56 |
| <b>Parmesan-Crumbed Veal Cotoletta</b>   | 65 |
| <b>Trippa alla Romana</b>  | 36 |

## Bistecche alla Griglia

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| <i>Served with Salsa Rossa and Salmoriglio</i>   |     |
| <b>Jason's Tilda Full Blood Chianina</b><br><i>Grass Fed, Mount Canobolas, New South Wales</i> |     |
| - 240g Eye of Chuck  | 70  |
| - 240g Denver  | 80  |
| <b>CopperTree Farms Hereford</b><br><i>Grass-Fed, Foster, Victoria</i>                         |     |
| - 220g Fillet  | 69  |
| - 350g Scotch Fillet   | 110 |
| <b>CopperTree Minnamurra Speckle Park</b><br><i>Grass-Fed, Coolah, New South Wales</i>         |     |
| - 500g Dry Aged Bone-In Sirloin  | 155 |
| - 800g Dry Aged T-Bone   | 220 |

## Contorni

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| <b>Mixed Leaf Salad</b><br>with Pinot Grigio Vinaigrette                             | 12 |
| <b>Rocket and Parmesan Salad</b>   | 12 |
| <b>Fennel, Pistachio and Orange Salad</b>  | 14 |
| <b>Salad of Radicchio and Endive</b><br>with Stracciatella and Persimmon             | 16 |
| <b>Salad of Sugarloaf Cabbage</b><br>with Reggiano and Aged Balsamic Vinegar         | 16 |
| <b>Grilled Broccolini</b><br>with Reggiano, Cobram Estate Coratina and Lemon         | 16 |
| <b>Slow Cooked Cavolo Nero and Cime di Rapa</b><br>with Chilli, Anchovy and Parmesan | 18 |
| <b>Jerusalem Artichokes</b><br>with Mascarpone and Buttermilk Dressing               | 18 |
| <b>Baked Maccherone</b><br>with Montasio, Fontina and Reggiano                       | 18 |
| <b>Twice Cooked Potato Rosti</b>   | 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%.