

## Spuntini

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

## Crudo

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

## Antipasti Freddi

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

## Antipasti Caldi

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

## Pasta

<b>Tortelli alla Lombarda</b> with Pumpkin, Walnuts and Sage Butter	34
<b>Squid Ink Spaghetti Chitarra</b> with King Prawns, Pistachio and Oregano	45
<b>Tagliolini</b> with Blue Swimmer Crab, Garlic, Chilli and Lemon	49
<b>Lobster Ravioli</b> with Sugar Plum Tomato, Fiano and Basil	49
<b>Spaghetti</b> with Tasmanian Sea Urchin Roe and Gremolata Crumb	54
<b>Maccherone Lungo alla Genovese</b> Mishima Beef Ragù with Onion and Pancetta	36
<b>Tagliatelle alla Bolognese</b>	36
<b>Orecchiette</b> with Pork Sausage, Silverbeet and San Marzano	39
<b>Agnolotti del Plin</b> Filled with Veal, Rabbit and Guinea Fowl	42

## Secondi di Verdure e Pesce

<b>Eggplant Parmigiana</b>	35
<b>“Livornese Style” Seafood Stew</b> with Mussels, Pipis, Prawns, Calamari and Coral Trout	49
<b>Gremolata-Crumbed Southern Garfish</b> with Tomato and Caper Salsa	59
<b>Grilled Coral Trout alla Puttanesca</b> with Olives, Cherry Tomatoes, Caper and Anchovies	75
<b>Grilled Bigeye Tuna Steak</b> with Onions, Pine Nuts and Currants	55
<b>Grilled Swordfish</b> with Red Pepper and Mint Salsa	55
<b>Grilled Southern Garfish</b> with Lemon, Caper and Olive Salsa	59

## Secondi di Carne

<b>Chicken ‘al Mattone’</b> with Chilli, Garlic and Rosemary	45
<b>Parmesan-Crumbed Veal Cotoletta</b>	65
<b>Slow Cooked David Blackmore Mishima Brisket</b> with Cannellini Beans and Tarragon Dressing	59
<b>Brasato of David Blackmore Wagyu Beef Cheek</b> with Polenta and Gremolata	67
<b>Trippa alla Romana</b>	36

## Bistecche alla Griglia

<i>Served with Salsa Rossa and Salmoriglio</i>	
<b>CopperTree Farms Hereford</b> <i>Grass-Fed, Foster, Victoria</i>	
- 220g Fillet	69
- 350g Scotch Fillet	110
- 600g Dry Aged Ribeye	180
<b>CopperTree Minnamurra Speckle Park</b> <i>Grass-Fed, Coolah, New South Wales</i>	
- 500g Dry Aged Bone-In Sirloin	155
- 800g Dry Aged T-Bone	220

## Contorni

<b>Mixed Leaf Salad</b> with Pinot Grigio Vinaigrette	12
<b>Rocket and Parmesan Salad</b>	14
<b>Fennel, Pistachio and Orange Salad</b>	14
<b>Salad of Sugarloaf Cabbage</b> with Reggiano and Aged Balsamic Vinegar	16
<b>Grilled Broccolini and Fioretto</b> with Reggiano, Cobram Estate Coratina and Lemon	16
<b>Braised Peas</b> with San Marzano, Prosciutto San Daniele and Chilli	16
<b>Jerusalem Artichokes</b> with Mascarpone and Buttermilk Dressing	18
<b>Twice Cooked Potato Rosti</b>	16