

Spuntini

Housemade Focaccia with Cobram Estate Coratina	4pp
Calvisius Tradition Caviar (10g) with Mascarpone and Pane Carasau	49
Coral Trout Tartare 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
Bigeye Tuna with Salsa Verde	34
Albacore Tuna with Green Olive and Pistachio Salsa	34
Bigeye Tuna Tartare with Roasted Eggplant, Calabrese Chilli and Bergamot	34
Swordfish Carpaccio with Pine Nuts, Currants and Chinotto Dressing	34
Abrolhos Islands 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 Globe Artichokes Caponata	36
Frutti di Mare King Prawn, Squid, Blue Swimmer Crab, Tuna Crudo and Oysters in Carpione	45
David Blackmore Rohne Beef Carpaccio with Horseradish and Marinated Mushrooms	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

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

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

Tortelli alla Lombarda with Pumpkin, Walnuts and Sage Butter	34
Fettuccini with Braidwood Truffles (10g) and Truffle Butter	69
Squid Ink Spaghetti Chitarra with King Prawns, Pistachio and Oregano	45
Tagliolini with Blue Swimmer Crab, Garlic, Chilli and Lemon	49
Spaghetti with Tasmanian Sea Urchin Roe and Gremolata Crumb	54
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
“Livornese Style” Seafood Stew with Mussels, Pipis, Prawns, Calamari and Coral Trout	49
Gremolata-Crumbed Southern Garfish with Tomato and Caper Salsa	59
Grilled Coral Trout alla Puttanesca with Olives, Cherry Tomatoes, Caper and Anchovies	75
Grilled Bigeye Tuna Steak with Onions, Pine Nuts and Currants	55
Grilled Swordfish with Red Pepper and Mint Salsa	55
Grilled Southern Garfish with Lemon, Caper and Olive Salsa	59

Secondi di Carne

Chicken ‘al Mattone’ with Chilli, Garlic and Rosemary	45
Parmesan-Crumbed Veal Cotoletta	65
Slow Cooked David Blackmore 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

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

Contorni

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