

Spuntini

Housemade Focaccia with Cobram Estate Coratina	4pp
Po Valley Calvisius Tradition Caviar (10g) with Mascarpone and Pane Carasau	59
Sicilian Green Olives	10
Olives all'Ascolana Stuffed with Veal and Parmesan	18

Crudo

James's Merimbula Sydney Rock Oysters with Pinot Grigio Mignonette	51/102
Craig's Bigeye Tuna with Salsa Verde	34
Craig's Albacore Tuna with Green Olive and Pistachio Salsa	34
Craig's Bigeye Tuna Tartare with Eggplant, Calabrese Chilli and Bergamot	34
Craig's Swordfish Carpaccio with Pine Nuts, Currants and Chinotto Dressing	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 Spencer Gulf King Prawn, Corner Inlet Squid, St Vincent Gulf Blue Swimmer Crab, Queensland Tuna Crudo and Merimbula 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 Poached Veal Layered with Queensland Tuna Mayonnaise and Hand-Rolled Grissini	34

Antipasti Caldi

Grilled King Brown and Chestnut Mushrooms with Cauliflower Puree and Pangrattato	34
Bruce's Grilled Southern Calamari with Nduja Butter	34
Rick's Grilled King Prawns with Garlic Butter and Fermented Chilli	45
Rick's Crumbed King Prawns and Bruce's 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 Rick's King Prawns, Pistachio and Oregano	45
Tagliolini with Denis' Blue Swimmer Crab, Garlic, Chilli and Lemon	49
Spaghetti with Shane's Sea Urchin Roe and Gremolata Crumb	54
Maccherone Lungo alla Genovese Mishima Beef Ragù 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 Port Lincoln Mussels, Yamba Pipis, Spencer Gulf King Prawns, Corner Inlet Calamari and Queensland Coral Trout	49
Bruce's Gremolata-Crumbed King George Whiting with Tomato and Caper Salsa	59
Ben's Grilled Coral Trout alla Puttanesca with Olives, Cherry Tomatoes, Caper and Anchovies	75
Luke's Grilled Bigeye Tuna Steak with Onions, Pine Nuts and Currants	55
Luke's Grilled Swordfish with Red Pepper and Mint Salsa	55
Bruce's Grilled King George Whiting with Lemon, Caper and Olive Salsa	65

Secondi di Carne

Chicken 'al Mattone' with Chilli, Garlic and Rosemary	45
Parmesan-Crumbed Veal Cotoletta	65
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
- 500g Dry Aged Bone-In Sirloin	155
- 600g Dry Aged Ribeye	180
- 800g Dry Aged T-Bone	220
Blackmore Wagyu <i>Pasture-Fed, Alexandra, Victoria</i>	
- 240g Rump	75

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