

Spuntini

Housemade Focaccia with Cobram Estate Coratina	4pp
Po Valley Calvisius Tradition Caviar (10g) with Mascarpone and Pane Carasau	59
Tartare of Ben’s Coral Trout on Crostini with Parsley and Caper Leaves	9pp
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
Anthony’s Swordfish Carpaccio with Pine Nuts, Currants and Chinotto Dressing	34
Shark Bay Scallops with Ciambotta of Peppers and Eggplant	34
David Blackmore Rohne Beef Carpaccio with Horseradish and Marinated Mushrooms	34
CopperTree Beef Fillet 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 Artichoke Caponata	36
Salad of Bruce’s Grilled Southern Calamari with Globe Artichoke, Lemon, Chilli and Parsley	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
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	59
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 Port Lincoln Mussels, Yamba Pipis, Spencer Gulf King Prawns, Corner Inlet Calamari and Queensland Coral Trout	49
Bruce’s Gremolata Crumbed Rock Flathead with Tomato and Caper Salsa	55
Craig’s Bigeye Tuna Steak with Onions, Pine Nuts and Currants	55
Bruce’s Rock Flathead with Lemon, Caper and Olive Salsa	55
New Zealand John Dory alla Puttanesca with Olives, Cherry Tomatoes, Caper and Anchovies	65
Anthony’s Grilled Swordfish with Sweet Peperonata	55

Secondi di Carne

Chicken ‘al Mattone’ with Chilli, Garlic and Rosemary	45
Parmesan-Crumbed Veal Cotoletta	69
Brasato of David Blackmore Wagyu Beef Cheek with Polenta and Gremolata	67
Trippa alla Romana	36

Bisteche alla Griglia

<i>Served with Salsa Rossa and Salmoriglio</i>	
CopperTree Farms Hereford <i>Grass-Fed, Foster, Victoria</i>	
- 350g Scotch Fillet	110
- 500g Dry Aged Bone-In Sirloin	155
- 800g Dry Aged Ribeye	250
CopperTree Minnamurra Speckle Park <i>Grass-Fed, Coolah, New South Wales</i>	
- 220g Fillet	69
Ben Blackmore Full Blood Waygu <i>Ration-Fed, Benalla, Victoria</i>	
- 240g Rump	79
David Blackmore Rhone <i>Pasture-Fed, Alexandra, Victoria</i>	
- 240g Topside	69

Contorni

Mixed Leaf Salad with Pinot Grigio Vinaigrette	12
Rocket and Parmesan Salad	14
Fennel, Pistachio and Blood 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

We are proud to source all our seafood from Australian and New Zealand waters.

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%.