

Friday 28th August - Lunch

Focaccia – *Cobram - Estate Coratina* 4pp
Sicilian Green Olives 10
Po Valley Calvisius Tradition Caviar (*10g*) - *Mascarpone & Pane Carasau* 59
James's Merimbula Sydney Rock Oysters - *Pinot Grigio Mignonette* 51/102

Crudo of Albacore Tuna - *Green Olives & Pistachio* 34
Bigeye Tuna Tartare - *Eggplant, Calabrese Chilli & Bergamot* 34
Swordfish Carpaccio - *Pine Nuts, Raisins & Chinotto* 34
Crudo of Shark Bay Scallops - *Ciambotta & Eggplant* 34
Mishima Beef Carpaccio - *Marinated Mushrooms & Horseradish* 34
Salad of Brussels Sprouts - *Pear, Walnuts & Pecorino Toscano* 28
Burraduc Farm Buffalo Mozzarella - *Globe Artichoke Caponata* 36
Our Bresaola - *Cobram Estate Coratina & Reggiano* 34
Vitello Tonnato - *Poached Veal, Tuna Mayonnaise & Hand-Rolled Grissini* 34
Grilled Spencer Gulf King Prawns - *Garlic Butter & Fermented Chilli* 45
Grilled Corner Inlet Calamari - *Soft Polenta & N'duja* 34

Tortelli alla Lombarda - *Pumpkin, Walnuts & Sage Butter* 34
Goat Cheese Tortellini - *King Prawns, Pine Nuts & Raisins* 45
Tagliolini - *Denis' Blue Swimmer Crab, Garlic, Chilli & Lemon* 49
Orecchiette - *Pork Sausage, Silverbeet & San Marzano* 39
Agnolotti del Plin - *Veal, Rabbit & Guinea Fowl* 42

Eggplant Parmigiana 35
Livornese Seafood Stew - *Mussels, Pipis, King Prawns, Calamari & Coral Trout* 49
Craig's Bigeye Tuna Steak - *Grilled Fennel, Blood Orange & Pistachio* 55
Bruce's Rock Flathead - *Lemon, Caper & Olives* 55
Anthony's Hapuku - *Roasted Tomato & Herb Butter* 59
Anthony's Swordfish - *Red Pepper, Tomato, Capers & Mint* 55
Parmesan Crumbed Veal Cotoletta 69
Brasato of David Blackmore Wagyu Cheek - *Celeriac & Gremolata* 67

220g CopperTree Farms Grass Fed Hereford Fillet 69
240g Pasture Fed Rohne Topside 69
240g Ration Fed Wagyu Rump 80
350g CopperTree Farms Grass Fed Hereford Scotch Fillet 110
500g CopperTree Farms Grass Fed Hereford Dry Aged Bone-In Sirloin 155
800g CopperTree Farms Grass Fed Hereford Dry Aged Ribeye 250
Served with Salsa Rossa and Salmoriglio

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

We are proud to source all our seafood from Australian and New Zealand Water '

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%.