

Thursday 10th September - Dinner

Sicilian Green Olives	10
Focaccia - <i>Cobram Estate Coratina</i>	4pp
Coral Trout Tartare on Crostini - <i>Parsley & Caper Leaf</i>	9ea
Po Valley Calvisius Tradition Caviar (10g) - <i>Mascarpone & Pane Carasau</i>	59
James's Merimbula Sydney Rock Oysters - <i>Pinot Grigio Mignonette</i>	51/102
Crudo of Albacore Tuna - <i>Green Olives & Pistachio</i>	34
Bigeye Tuna Tartare - <i>Eggplant, Calabrese Chilli & Bergamot</i>	34
Swordfish Carpaccio - <i>Pine Nuts, Raisins & Chinotto</i>	34
Crudo of Shark Bay Scallops - <i>Ciambotta of Eggplant & Red Pepper</i>	34
Roasted Beetroot - <i>Gorgonzola, Walnuts & Saba</i>	28
Grilled New Season Asparagus – <i>Almond Puree, Parmesan & Burnt Butter</i>	30
Burraduc Farm Buffalo Mozzarella - <i>Globe Artichoke Caponata</i>	36
Our Bresaola - <i>Cobram Estate Coratina & Reggiano</i>	34
CopperTree Beef Fillet Tartare - <i>Nduja, Capers and Crostini</i>	34
Grilled Spencer Gulf King Prawns - <i>Garlic Butter & Fermented Chilli</i>	45
Grilled Corner Inlet Calamari - <i>Soft Polenta & Nduja</i>	34
Tortelli alla Lombarda - <i>Pumpkin, Walnuts & Sage Butter</i>	34
Goat Cheese Tortellini - <i>King Prawns, Pine Nuts & Raisins</i>	45
Tagliolini - <i>Blue Swimmer Crab, Garlic, Chilli & Lemon</i>	49
Maccherone Lungo - <i>Mishima Beef Ragu, Onion & Pancetta</i>	36
Maltagliati – <i>Beef, King Brown Mushrooms & Parsley</i>	34
Orecchiette - <i>Pork Sausage, Silverbeet & San Marzano</i>	39
Agnolotti del Plin – <i>Filled with Veal, Rabbit & Guinea Fowl</i>	42
Eggplant Parmigiana	35
Livornese Seafood Stew - <i>Mussels, Baby Clams, King Prawns, Calamari & Rock Flathead</i>	49
Ben's Coral Trout - <i>Broad Beans, Pistachio & Mint</i>	75
Craig's Bigeye Tuna Steak - <i>Fennel, Blood Orange & Pistachio</i>	55
Bruce's Rock Flathead - <i>Lemon, Capers & Olives</i>	59
Craig's Swordfish - <i>Red Pepper, Tomato, Capers & Mint</i>	55
Chicken 'al Mattone' - <i>Chilli, Garlic & Rosemary</i>	45
Parmesan Crumbed Veal Cotoletta	69
Brasato of David Blackmore Wagyu Cheek - <i>Celeriac & Gremolata</i>	67
Slow Roast Whole Lamb Shoulder - <i>Mint & Garlic Dressing</i>	130
220g CopperTree Farms Grass Fed Hereford Fillet	69
350g CopperTree Farms Grass Fed Hereford Scotch Fillet	110
500g CopperTree Farms Grass Fed Hereford Bone-In Sirloin	160
800g Dry Aged CopperTree Farms Grass Fed Hereford Ribeye	250
<i>Served with Salsa Rossa and Salmoriglio</i>	
Mixed Leaves - <i>Pinot Grigio Vinaigrette</i>	12
Broad Leaf Rocket & Parmesan	14
Salad of Fennel, Pistachio & Blood Orange	14
Salad of Sugarloaf Cabbage - <i>Reggiano & Aged Balsamic Vinegar</i>	16
Broccolini & Fioretto - <i>Reggiano, Cobram Estate Coratina & Lemon</i>	16
Braised Peas - <i>San Marzano, Prosciutto San Daniele & Chilli</i>	16
Jerusalem Artichokes - <i>Mascarpone & Buttermilk</i>	18
Twice Cooked Potato Rosti	16

We are proud to source all our seafood from Australian 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%.