

Saturday 10th October – Dinner

Sicilian Green Olives	11
House Made Focaccia - <i>Cobram Estate Coratina</i>	5pp
Rock Flathead Tartare on Crostini - <i>Parsley & Caper Leaf</i>	12ea
Po Valley Calvisius Tradition Caviar (10g) - <i>Mascarpone & Pane Carasau</i>	59
James’s Merimbula Sydney Rock Oysters - <i>Cabernet Mignonette</i>	51/102
Crudo of Albacore Tuna - <i>Green Olives & Pistachio</i>	35
Crudo of Bigeye Tuna - <i>Salsa Verde</i>	36
Bigeye Tuna Tartare - <i>Eggplant, Calabrese Chilli & Bergamot</i>	35
Crudo of Shark Bay Scallops - <i>Ciambotta of Eggplant & Red Pepper</i>	37
Spring Salad – <i>Snow Peas, Sugar Snap Peas, Pistachio & Fresh Buffalo Curd</i>	28
Grilled Tasmanian White Asparagus – <i>Almond Puree, Parmesan & Burnt Butter</i>	49
Burraduc Farm Buffalo Mozzarella - <i>Globe Artichoke Caponata</i>	37
Vitello Tonnato - <i>Poached Veal, Tuna Mayonnaise & Hand-Rolled Grissini</i>	34
Our Bresaola - <i>Cobram Estate Coratina & Reggiano</i>	36
CopperTree Beef Fillet Tartare - <i>Nduja, Capers and Crostini</i>	35
Grilled Spencer Gulf King Prawns - <i>Garlic Butter & Fermented Chilli</i>	47
Bruce’s Grilled Corner Inlet Calamari - <i>Soft Polenta & Nduja</i>	36
Bruce’s Crumbed Corner Inlet Calamari – <i>Lemon Mayonnaise & Parsley</i>	42
Tortelli alla Lombarda – <i>Pumpkin, Walnuts & Sage Butter</i>	34
Goat Cheese Tortellini - <i>King Prawns, Pine Nuts & Currants</i>	47
Linguini – <i>Pipis, Chilli & Parsley</i>	45
Tagliolini - <i>Blue Swimmer Crab, Garlic, Chilli & Lemon</i>	49
Corzetti - <i>Guanciale, Broad Beans & Cherry Tomatoes</i>	36
Maccherone Lungo - <i>Mishima Beef Ragu, Onion & Pancetta</i>	36
Orecchiette - <i>Pork Sausage, Silverbeet & San Marzano</i>	39
Eggplant Parmigiana	36
Livornese Seafood Stew – <i>Mussels, Pipis, King Prawns, Calamari & Rock Flathead</i>	52
Ben’s Coral Trout - <i>Broad Beans, Pistachio & Mint</i>	75
Craig’s Bigeye Tuna Steak - <i>Fennel, Blood Orange & Pistachio Agrodolce</i>	55
Bruce’s Rock Flathead - <i>Lemon, Green Olives & Capers Salsa</i>	55
Bruce’s King George Whiting – <i>Parsley, Oregano & Chilli</i>	69
Chicken ‘al Mattone’ - <i>Chilli, Garlic & Rosemary</i>	45
Parmesan Crumbed Veal Cotoletta	71
Brasato of David Blackmore Wagyu Cheek – <i>Celeriac Puree & Gremolata</i>	67
220g CopperTree Farms Grass Fed Hereford Fillet	72
350g CopperTree Farms Grass Fed Hereford Scotch Fillet	115
500g CopperTree Farms Grass Fed Hereford Bone-In Sirloin	165
600g Dry Aged CopperTree Farms Grass Fed Hereford Ribeye	195
800g Dry Aged CopperTree Farms Grass Fed Hereford T-Bone	230
<i>Steaks served with Salsa Rossa and Salmoriglio</i>	
Mixed Leaves - <i>Chardonnay Vinaigrette</i>	13
Broad Leaf Rocket & Parmesan	15
Salad of Fennel, Pistachio & Blood Orange	15
Salad of Sugarloaf Cabbage - <i>Reggiano & Aged Balsamic Vinegar</i>	16
Broccolini & Fioretto - <i>Reggiano, Cobram Estate Coratina & Lemon</i>	17
Braised Peas - <i>San Marzano, Prosciutto San Daniele & Chilli</i>	17
Jerusalem Artichokes - <i>Mascarpone & Buttermilk</i>	17
Twice Cooked Potato Rosti	17