

Thursday 15th October – Lunch

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 Green Asparagus – <i>Almond Puree, Parmesan & Burnt Butter</i>	33
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 & Red Throat Emperor</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
Ben's Red Throat Emperor alla Puttanesca – <i>Cherry Tomato, Anchovy & Olives</i>	59
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 Dry Aged 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

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

Tables of 8 and over incur a 10% discretionary service charge.

Sunday surcharge 10%.

Public holiday surcharge 15%.

Please inform our staff of any food allergies or dietary requirements before ordering.

While we take care to accommodate allergy requests, our kitchen handles common allergens.

Therefore, we cannot guarantee that any dish is completely free from allergens or cross-contamination.