Sunday 25th October – Lunch

Sicilian Green Olives 11
House Made Focaccia - *Cobram Estate Coratina* 5pp
Rock Flathead Tartare on Crostini - *Parsley & Caper Leaf* 12ea
Po Valley Calvisius Tradition Caviar *(10g) - Mascarpone & Pane Carasau* 59
James's Merimbula Sydney Rock Oysters - *Cabernet Mignonette* 51/102

Crudo of Albacore Tuna - *Green Olives & Pistachio* 35
Crudo of Bigeye Tuna - *Salsa Verde* 36
Bigeye Tuna Tartare - *Eggplant, Calabrese Chilli & Bergamot* 35
Swordfish Carpaccio - *Pine Nuts, Raisins & Chinotto* 34
Crudo of Shark Bay Scallops - *Ciambotta of Eggplant & Red Pepper* 37
Ox Heart Tomato Salad –*Fresh Buffalo Curd, Basil & Cobram Estate Coratina* 28
Grilled White Asparagus – *Almond Puree, Parmesan & Burnt Butter* 42
Burraduc Farm Buffalo Mozzarella - *Globe Artichoke Caponata* 37
Vitello Tonnato - *Poached Veal, Tuna Mayonnaise & Hand-Rolled Grissini* 34
CopperTree Beef Fillet Tartare - *Nduja, Capers and Crostini* 35
Grilled Spencer Gulf King Prawns - *Garlic Butter & Fermented Chilli* 47
Bruce's Grilled Corner Inlet Calamari - *Soft Polenta & Nduja* 36
Bruce's Crumbed Corner Inlet Calamari – *Lemon Mayonnaise & Parsley* 42

Tortelli alla Lombarda – *Pumpkin, Walnuts & Sage Butter* 34
Goat Cheese Tortellini - *King Prawns, Pine Nuts & Currants* 47
Linguini – *Pipis, Chilli & Parsley* 45
Tagliolini - *Blue Swimmer Crab, Garlic, Chilli & Lemon* 49
Maccherone Lungo - *Mishima Beef Ragu, Onion & Pancetta* 36
Orecchiette - *Pork Sausage, Silverbeet & San Marzano* 39

Eggplant Parmigiana 36
Livornese Seafood Stew – *Mussels, Pipis, King Prawns, Calamari & Rock Flathead* 52
Bruce's Gremolata Crumbed Rock Flathead – *Tomato & Caper Salsa* 55
Ben's Coral Trout - *Broad Beans, Pistachio & Mint* 75
Bruce's Rock Flathead alla Puttanesca - *Cherry Tomato, Anchovy & Olives* 55
Bruce's Southern Garfish – *Lemon, Green Olive & Caper Salsa* 59
Craig's Swordfish - *Sweet Peperonata & Mint* 52
Craig's Bigeye Tuna Steak - *Fennel, Blood Orange & Pistachio Agrodolce* 55
Chicken 'al Mattone' - *Chilli, Garlic & Rosemary* 45
Parmesan Crumbed Veal Cotoletta 71
Brasato of David Blackmore Wagyu Cheek – *Celeriac Puree & Gremolata* 67

220g CopperTree Farms Grass Fed Hereford Fillet 72
500g CopperTree Farms Grass Fed Hereford Bone-In Sirloin 165
350g CopperTree Farms Grass Fed Hereford Scotch Fillet 115
600g Dry Aged CopperTree Farms Grass Fed Hereford Ribeye 195
800g Dry Aged CopperTree Farms Grass Fed Hereford T-Bone 230
Steaks served with Salsa Rossa and Salmoriglio

Mixed Leaves - *Chardonnay Vinaigrette* 13
Broad Leaf Rocket & Parmesan 15
Salad of Fennel, Pistachio & Blood Orange 15
Salad of Sugarloaf Cabbage - *Reggiano & Aged Balsamic Vinegar* 16
Broccolini & Fioretto - *Reggiano, Cobram Estate Coratina & Lemon* 17
Braised Peas - *San Marzano, Prosciutto San Daniele & Chilli* 17
Jerusalem Artichokes - *Mascarpone & Buttermilk* 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.