Saturday 7th November – Lunch

Sicilian Green Olives 11
House Made Focaccia – *Cobram Estate Coratina* 5pp
Wild Kingfish Tartare on Crostini – *Parsley, Lemon and Caper Leaves* 12ea
James's Merimbula Sydney Rock Oysters – *Cabernet Mignonette* 51/102

Crudo of Bigeye Tuna – *Salsa Verde* 36
Bigeye Tuna Tartare – *Eggplant, Calabrese Chilli and Bergamot* 35
Ulladulla Wild Kingfish Crudo – *Green Olive and Pistachio Salsa* 36
Crudo of Shark Bay Scallops – *Ciambotta of Eggplant and Red Pepper* 37
Ox Heart Tomato Salad – *Dolcenina Buffalo Curd, Basil and Cobram Estate Coratina* 28
Grilled Tasmanian White Asparagus – *Almond Puree, Parmesan and Burnt Butter* 42
Burraduc Farm Buffalo Mozzarella – *Globe Artichoke Caponata, Currants and Pine Nuts* 37
Our Bresaola - *Cobram Estate Coratina & Reggiano* 36
Vitello Tonnato – *Poached Northern Rivers Veal Girello, Tuna Mayonnaise and Grissini* 34
CopperTree Farms Beef Fillet Tartare – *Nduja, Capers, Pickles and Crostini* 35
Grilled Spencer Gulf King Prawns – *Garlic Butter and Fermented Chilli* 47
Grilled Corner Inlet Southern Calamari – *Soft Polenta and Nduja Butter* 36

Tortelli alla Lombarda – *Filled with Pumpkin, Walnut and Mostarda, Sage Butter* 34
Spaghetti – *Goolwa Pipis, Garlic, Chilli, White Wine and Parsley* 45
Tagliolini – *St Vincent Gulf Blue Swimmer Crab, Garlic, Chilli and Lemon* 49
Maccherone Lungo – *Mishima Beef Ragu, Onion & Pancetta* 36
Orecchiette – *House Pork Sausage, Silverbeet and San Marzano Tomato* 39

Eggplant alla Parmigiana – *Buffalo Mozzarella* 36
Gremolata Crumbed Corner Inlet Rock Flathead – *Tomato and Caper Salsa* 55
Anthony's Red Snapper – *Broad Bean, Pistachio and Mint Salsa* 65
Ben's Coral Trout alla Puttanesca – *Cherry Tomato, Anchovy and Olives* 75
Anthony's Hapuku – *Pepperonata* 65
Corner Inlet Rock Flathead – *Lemon, Caper and Olives* 55
Craig's Bigeye Tuna Steak – *Roasted Fennel, Blood Orange and Pistachio Agrodolce* 55
Free Range Chicken 'al Mattone' – *San Marzano, Ligurian Olives and Rosemary* 45
Parmesan Crumbed Northern Rivers Veal Cotoletta 71
Brasato of David Blackmore Wagyu Cheek – *Celeriac Puree and Gremolata* 67
Grilled Gundagai Lamb Cutlets – *Rosemary, Garlic and Chardonnay* 75

220g CopperTree Farms x Minnamurra Grass Fed Speckle Park Fillet 72
350g CopperTree Farms Grass Fed Hereford Scotch Fillet 115
600g Dry Aged CopperTree Farms Grass Fed Hereford Ribeye 195
Steaks served with Salsa Rossa and Salmoriglio

Mixed Leaf Salad – *Chardonnay Vinaigrette* 13
Broad Leaf Rocket and Parmesan Salad 15
Shaved Fennel, Pistachio and Orange Salad 15
Shredded Sugarloaf Cabbage – *Reggiano and Aged Balsamic Vinegar* 16
Grilled Broccolini and Fioretto – *Reggiano, Cobram Estate Coratina and Lemon* 17
Slow Cooked Peas – *San Marzano, Prosciutto and Chilli* 17
Gran Torino 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.