

ASSAGINI

Mount Zero Olives, Rosemary, Garlic 5

Market Oysters, Natural, Fennel Pinzimonio 6 each

Hervey Bay Scallop, Venetian Almond Crust 9 each

ANTIPASTO

Cured Kingfish, Tomato, Fennel, Cucumber, Celery, Capers 28

San Daniele Prosciutto, Pickled Rock Melon, Burrata 32

House Salumi, Squacquerone, Giardiniera Pickles 28

Grilled Skull Island Prawns, Bagna Cauda 32

PASTA

Duck & Porcini Tortellini, Caramelised Pear 32

Ravioli Maremmani, Spinach & Ricotta, Burnt Butter, Sage 28

Tagliolini, Queensland Spanner Crab, Colatura, Zucchini Flower 34

Rigatoni, Spiced Veal Ragu, Pecorino 28

SECONDI

Chicken Agrodolce, Fregola, Grilled Baby Leeks 47

Pork Belly Porchetta, Cauliflower, Rapini, Cider Jus 49

Herb Crumbed Veal Cutlet, Bitter Leaves, Lemon & Caper Dressing 52

King George Whiting, Breadcrumbs, Pine Nuts, Sultanas, Saffron & Zucchini 52

Lamb Rack, Eggplant, Peas, Goat Feta, Mint, Mustard Jus 60

Bistecca Del Giorno, Daily Butcher's Cut, Asparagus, Glazed Shallots, Salsa Verde 62

CONTORNI

Cos Lettuce, Cucumber, Pickled Onion 12

Roast Potatoes, Rosemary, Garlic 12

Roasted Peppers, Basil, Whipped Ricotta 12

Broccolini, Pancetta, Pecorino, Pangrattato 12

FORMAGGIO

Daily selection from the board

2 cheeses - 25

4 cheeses - 45

DOLCI

Tiramisu, Coffee, Mascarpone, Liqueur, Chocolate - 20

Torta Caprese, Flourless Chocolate Cake, Raspberries, Amaretto Gelato - 20

Nougat Semifreddo, Rhubarb, Alkermes - 20

House Churned Gelato, Roman Waffle - 20
Blood Orange, Pistachio, Gianduia

Individual House Made Cannoli, Ricotta Cream, Pistachio - 9

DESSERT & FORTIFIED WINES

Henschke Noble Semillon 375ml, 2016 - 21/70

Penfolds Fortified Club Reserve Aged Tawny, NV - 12

Penfolds Grandfather Rare Tawny, NV - 18

Penfolds Great Grandfather Rare Tawny, NV - 42

Coffee & Cantucci - 5

