



OYSTERS

Shucked daily, served natural, vermouth & campari vinaigrette

3,00

CHARCUTERIE

A selection of premium cured meats, pickled vegetables, grilled sourdough

FOR 218,00

FOR 428,00

FORMAGGI

A selection of three cheeses, hand selected weekly by our kitchen staff, fruit puree, house lavoche

28,00

INDIVIDUAL (50G)

12,00

SMALL PLATES AVAILABLE ALL DAY

Baguette, house churned butter, herb garlic butter, truffle butter

6,00

Mixed Italian olives

8,00

‘Carozza’ fried buffalo mozzarella sandwich (1)

8,00

Zucchini flower, crab meat mascapone filled (1)

9,00

Beetroot, goats cheese ravioli, burnt butter, sage (2)

12,00

Lamb croquettes (2)

12,00

Polenta chips, black garlic aioli

14,00

Capsicum carpaccio, anchovies, black olive, basil, garlic chips

16,00

Beef tartare, pearl barley chips

17,00

Vitello tonnato ‘Vecchia Maniera’

17,00

King prawns alla grappa (2)

18,00

Beetroot lemongrass cured ocean trout, roasted pomegranate

18,00

Warm octopus salad, potato, olive, virgin olive oil

19,00

LUNCH & DINNER 12PM - 3PM/6PM - 10PM

MAINS

‘Vongole’ spaghetti, local clams, chilli, garlic, grilled scampi

36,00

Duck, porcini mushroom risotto

33,00

Spinach, ricotta gnocchi, four cheese sauce

32,00

Crumbed milk fed veal rib, tomato medley, rocket, parmesan salad

36,00

Cape Grim grass fed wagyu sirloin 8+ (200g), hand cut chips, jus

39,00

Fish du jour

Market price

SIDES

8,50

Pommes frites

Rocket, parmesan, pear and walnut salad

Chargrilled asparagus, burnt butter, pecorino

Zucchini, tomato buffalo ricotta, basil

DESSERT

Sicilian cannoli, sweetened ricotta

4,50

Honey, almond pannacotta, honeycomb

15,00

Tiramisu ‘classic’

14,00

Chocolate mousse tart, raspberry compote, spiced mascapone

16,00

Affogato

8,00

with liqueur

15,00

Please note a 10% surcharge applies on Sunday & Public Holidays