



## OYSTERS

Seasonal, served natural, Vermouth Campari vinaigrette 4.5 ea

## SMALL PLATES

Bread plate, sourdough, cultured butter 8

Cantabrico spanish anchovies, toasted bread 10

House marinated olives 10

'Ascolana' green olives, veal stuffed & fried 12

'Salumi' Culatello, mortadella, bresaola, quindillas, crisp 32

Beetroot ravioli, goat cheese filled, burned butter, sage, hazelnut (2) 16

Polenta chips, black garlic aioli, parmesan 16

Torn buffalo mozzarella, baked radicchio, persimmon, vincotto 23

Chorizo, cannellini bean ragu, green olive oil 19

Quail cotoletta, smokey eggplant puree 18

Chargrilled king prawn, Aji sauce, red onion jam (1) 14

'Polpo' twice cooked octopus skewers, chimichurri (2) 25

Gratinated WA scampi, chilli & garlic butter (2) 32

Beef tartare, dry egg yolk, toasted crostini 22

## MAINS AVAILABLE 12 - 3PM / FROM 5PM

Gnocchi, white wagyu beef bolognese, jerusalem artichoke, parmesan 40

Spaghettoni, Atlantic king crab, blue swimmer crab, chilli and garlic 42

Risotto, porcini and forest mushroom, parmesan foam, fresh local truffle 42

Eye Fillet 250g, potato fondant, celeriac & horseradish puree, Sangiovese jus 52

'Cotoletta' Veal medallions, bullhorn peppers, stracciatella 42

Duck breast, silverbeet, golden beetroot puree, duck & amarena cherry jus 45

Fish of the day MP

## SIDES 13

French Fries

Roasted pumpkin, peas, butter, sage

Brussels sprouts, ricotta, pancetta crumb

Cos, champagne dressing, parmesan

## KIDS EAT FREE BETWEEN 5 - 6PM

House made pasta of choice, napoli OR bolognese OR butter sauce 19

Fish OR Steak, grilled & chips 21