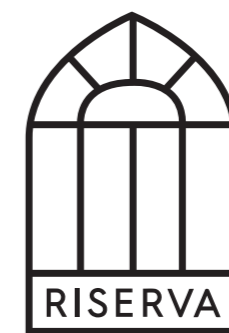


 @riservawine



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CRUDO

Freshly shucked oysters, served natural, Vermouth Campari vinaigrette	4.5 ea
Beef tartare, pepper & sun dried tomato salsa, house crisps	22
Kingfish crudo, spring onion, lime, pink pepper, yuzu dressing	26

SALUMI

Wagyu bresaola, grissini, grana padano	50g 22
Culatello, grissini, grana padano	75g 20

SMALL PLATES

Bread plate, sourdough, cultured butter	8
Cantabrico spanish anchovies, toasted bread	10
House marinated olives	10
'Gilda' green olive, white anchovy skewers (2)	10
'Ascolana' green olives, veal stuffed & fried	12
Mortadella frita, stracciatella, pistachio	14
Beetroot ravioli, goat cheese filled, burned butter, sage, hazelnut (2)	16
Pumpkin crisp, pecorino, black pepper, honey	16
Torn buffalo mozzarella, eggplant agrodolce, shallots, crisp	24
Stuffed zucchini flowers, fior di latte, lemon, basil (2)	18
S.A Lobster taco, kholrabi, avocado, tequila dressing	15
'Polpo' twice cooked octopus skewers, chimichurri (2)	25

MAINS AVAILABLE 12 - 3PM / FROM 5PM

Pipe rigate, prawn, saffron, zucchini, nduja	40
Pappardelle, brasied duck, morcini mushroom ragu	38
Risotto, Atlantic king crab, blue swimmer crab, chilli, garlic	43
Eye Fillet 250g, potato & cabbage gratin, truffle jus	52
'Cotoletta' Veal medallions, jalepeno tartare, spring leaves	43
Spatchcock, sauce gribiche	45
Fish of the day	MP

SIDES

French Fries	13
Asparagus, macadamia, burnt butter	
Rocket, parmesan, vincotto, walnut	
Iceberg, kholrabi, grape, radish	

KIDS EAT FREE BETWEEN 5 - 6PM

House made pasta of choice, napoli OR bolognese OR butter sauce	19
Fish OR Steak, grilled & chips	21

Please note a 10% surcharge applies on Sundays and 15% on public holidays