



CRUDO

Freshly shucked oysters, served natural, Vermouth Campari vinaigrette	4.5 ea
Beef tartare, chive, potato crisps	22

SALUMI ALL SERVED WITH FOCACCIA & GUINDILLAS

Wagyu bresaola	50g 26
Culatello, figs	75g 26
ADD buffalo mozzarella	9

SMALL PLATES

Bread plate, sourdough, cultured butter	8
Yurrita spanish anchovies, pickled shallots, croutons	12
House marinated olives	10
'Ascolana' green olives, veal stuffed & fried	13
Mortadella skewer, pickled beetroot purée	10
Polenta chips, black garlic aioli	16
Beetroot ravioli, goat cheese filled, burned butter, sage, hazelnut (2)	16
Burrata, cavalo nero, green olive, jalapeño dressing	24
Stuffed zucchini flowers, prawn mousse, chive, lime, yuzu aioli (1)	9
Chargrilled king prawn, XO sauce (1)	15
S.A Lobster taco, kholrabi, avocado, tequila dressing (1)	15
Shark Bay scallops, cauliflower puree, chilli, garlic crumb (2)	18
'Polpo' twice cooked octopus skewers, chimichurri (2)	26

MAINS AVAILABLE 12 - 3PM / FROM 5PM

Gnocchi, broccoli purée, asparagus, pea, crispy pancetta, buffalo mozzarella	38
Pappardelle, Atlantic king crab, blue swimmer crab, heirloom tomato, bisque	45
Rigatoni, lamb & nduja bolognese, EVOO, grated parmesan	40
Eye Fillet 250g, Yorkshire pudding, bordelaise sauce, silky mash	54
'Cotoletta' Veal rib, golden crumb, grape, raisin, mint & pine nut agrodolce	49
Spatchcock, chargrilled, chilli & garlic rub, duck fat potatoes	45
Fish of the day	MP

SIDES

French Fries	13
Cabbage, anchovies dressing, parmesan	
Green peppers, oregano, garlic crisp	
Cucumber salad, basil, cannellini beans, parsley cream	

KIDS EAT FREE BETWEEN 5 - 6PM

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

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