

WOOD OVEN BREADS

Rosemary and Sea Salt Focaccia 12
Rosemary and Sea Salt Focaccia, Whipped
Ricotta and Chestnut Honey 16

CICCHETTI e MOZZARELLA

Sydney Rock Oysters, Peach Bellini Granita and
Salmon Roe 6 *ea*
Woodfired Baby Beetroot, Basil, Mozzarella di
Bufala and Saba 22

AFFETTATI

Selection of Cured Meats and Provolone 20pp
Prosciutto San Daniele
Wagyu Bresaola
Native Black Pepperberry Salumi
Marinated Olives 11

ANTIPASTI

Duck Liver Parfait, Pink Peppercorn, Moscato Gelatina and Crostini 22
Southern Calamari Fritti and Meyer Lemon Maionese 25
Wood Baked Eggplant Parmigiana 26
Fillet of Beef Carpaccio, Fried Baby Caper, Salsa Verde and Testun al' Barolo 25
Seared Abrolhos Island Scallops, Celeriac and Saffron *'agro-dolce'* 28

PASTA e RISOTTO

optional - our very own gluten free pasta made daily 4

Rigatoni, Flinders Island Lamb, Tomato and Red Wine Ragu, Pecorino 37
Tortellini di Zucca, Buffalo Milk Ricotta, Pumpkin, Leek and Burnt Sage Butter,
Aged Reggiano 38
Mafaldine, Scarlet Prawns, Vongole, Chilli 'nduja and Soft Herb Gremolata 41
Chitarra, Ballina Spanner Crab, Samphire, Lemon, Caper and Bottarga 42
Tajarin al' Tartufo, Local Black Truffle, Cured Egg Yolk and 3yo Reggiano 56
Saffron Tagliatelle, Veal Osso Buco Ragu *'in Bianco'*, Pangrattato and Aged
Reggiano 39
Porcini, King Brown and Pine Mushroom Risotto, Ricotta Salata 39
add Truffle 20

PIATTI PRINCIPALI

Slow Cooked Duck Leg, Crisp Pancetta, Castelluccio Lentils and Marsala Baby Carrots 48
300g Wood Fired Berkshire Pork Cutlet, Chilli 'nduja, Calabrian Peperonata
and Rosemary Jus 49
Mulwarra Milk Fed Veal Saltimbocca alla Romana, Prosciutto, Sage
and Baked Semolina 58
220g Fillet of Beef 'Tagliata' Cauliflower, Balsamic Baby Beetroot and Horseradish –
Rangers Valley, NSW 58
Market Fish – Daily

CONTORNI

Cos, Radicchio and Pear Salad 16
Green Beans *'aglio e olio'*, Almond 16
Rosemary Potatoes 15
Broccolini, Chilli and Pangrattato 16

Tasting Menu 130pp - *Whole table only*
Matching Wines 65pp

Wood Baked Rosemary and Sea Salt Focaccia, Whipped Ricotta and Chestnut Honey

Fillet of Beef Carpaccio, Fried Baby Caper, Salsa Verde and Testun al' Barolo

2022 Spinifex Grenache Cinsault, Barossa Valley, South Australia

Seared Abrolhos Island Scallops, Celeriac and Saffron 'agro-dolce'

2021 Matteo Braidot Pinot Grigio, Friuli Venezia Giulia, Italy

Tortellini di Zucca, Buffalo Milk Ricotta, Pumpkin, Leek and Burnt Sage Butter, Aged Reggiano

2021 Pra Otto Soave Classico, Veneto, Italy

Porcini, King Brown and Pine Mushroom Risotto, Ricotta Salata

2021 Zaccagnini il Vino dal Tracetto Montepulciano d'Abruzzo DOC, Abruzzo, Italy

Pepper Crusted Rangers Valley Fillet of Beef 'Tagliata', Cauliflower, Balsamic Baby Beetroot and Horseradish

2016 Oddfellows Shiraz, Langhorne Creek, South Australia

Tira Mi Su

2015 Michel et Marie Nehme Vineyard Botrytis Semillon, Riverina, New South Wales