
WOOD OVEN BREADS

Rosemary and Sea Salt Focaccia 14
Rosemary and Sea Salt Focaccia, Whipped Ricotta
and Chestnut Honey 17
Marinated Olives 11

AFFETTATI e MOZZARELLA

Prosciutto San Daniele 24 month 23
Native Pepperberry Salumi 19
Caprese - Heirloom Tomato, Basil and Olive Oil 27

Selection of Cured Meats and Pickles 39

ANTIPASTI e FRITTI

Sydney Rock Oysters, Peach Bellini Granita and Salmon Roe 6 *ea*
Duck Liver Parfait, Pink Peppercorn, Moscato Gelatina and Crostini 20
Salt Cod Fritters, Zucchini, Lemont and Mint 21
Southern Calamari Fritti 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 Blood Orange *'agro-dolce'* 28
Zucchini Flowers, Anchovy Fillets and Stracciatella, Reggiano 24

PASTA e RISOTTO

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 39
Potato Gnocchi, Duck, Tomato and Chilli Ragu 39
Tagliolini, *'Cacio e Uovo alla Carbonara'*, Asparagus, Pecorino, Egg Yolk
and Black Pepper 38
Orecchiette, Pork Sausage, Zucchini Flower, White Wine, Pancetta, Chilli and Soft
Herb Gremolata 41
Pappardelle, Veal Osso Buco Ragu *'in Bianco'*, Pangrattato and Reggiano 39
Lobster, Saffron and Thyme Risotto 42

PIATTI PRINCIPALI

Slow Cooked Duck Leg, Crisp Pancetta, Balsamic Cherry Glaze and Spinach Farrotto 48
Mulwarra Veal Saltimbocca alla Romana, Prosciutto, Sage and Semolina Gnocco 54
220g Fillet of Beef *'Tagliata'*, Celeriac and Horseradish, Rosemary Jus
Rangers Valley, NSW 58
Market Fish – Daily

CONTORNI

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

Tasting Menu 130pp - *Whole table only*

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

Seared Abrolhos Island Scallops, Celeriac and Blood Orange *'agro-dolce'*

NV Ziro Prosecco Brut DOC, Veneto, Italy

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

2021 Matteo Braidot Pinot Grigio, Friuli Venezia Giulia, Italy

Lobster, Saffron and Thyme Risotto

2021 Pra Otto Soave Classico, Veneto, Italy

Pepper Crusted Rangers Valley Fillet of Beef *'Tagliata'*, Celeriac and Horseradish, Rosemary Jus

2016 Oddfellows Shiraz, Langhorne Creek, South Australia

Tira Mi Su

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