

WOOD OVEN BREADS

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

AFFETTATI

Prosciutto San Daniele 24 month 23
Native Pepperberry Salumi 19
Wagyu Bresaola MBS 7+ 20

Selection of Cured Meats and Pickles 39

ANTIPASTI e FRITTI

Sydney Rock Oysters, Peach Bellini Granita and Salmon Roe 6ea
Duck Liver Parfait, Pink Peppercorn, Moscato Gelatina and Crostini 20
Southern Calamari Fritti 25
Wood Baked Eggplant Parmigiana 26

Zucchini Flowers, Anchovy Fillets and Stracciatella, Reggiano 24
Seared Abrolhos Island Scallops, Asparagus and Bagna Cauda 28
Fillet of Beef Carpaccio, Fried Baby Caper, Salsa Verde and Testun al' Barolo 25

PASTA e RISOTTO

our very own gluten free pasta made daily 4

Rigatoni, Flinders Island Lamb, Tomato and Red Wine Ragu, Pecorino 39
Tortellini di Zucca, Buffalo Milk Ricotta, Pumpkin, Leek and Burnt Sage Butter,
Aged Reggiano 39
Tagliolini alla Carbonara, Guanciale, Pecorino, Black Pepper and Cured Egg Yolk 38
Orecchiette, Pork Sausage, Pancetta, Cavolo Nero, Chilli and Pangrattato 39
Tagliatelle, Lobster, Tomato, Pinot Grigio and Thyme 43
Pappardelle of Veal Osso Buco 'in Bianco', White Wine, Saffron and
Soft Herb Gremolata 39
Risotto of Quail, Luganiche Sausage, Zucchini Flower and Rosemary 39

PIATTI PRINCIPALI

Slow Cooked Duck Leg, Pancetta, Balsamic Cherry Glaze and Spinach Farrotto 48
Veal Saltimbocca 'alla Romana', Prosciutto, Sage, Marsala Dry White Wine
and Semolina 54
Wood Roasted 300g Kurobuta Pork Cutlet, Green Apple, Rosemary Jus and Stone
Fruit Mostarda 52
220g Pepper Crusted Rangers Valley Fillet of Beef 'Tagliata', Fennel 'Gratinata',
Horseradish and Red Wine Jus 58
Market Fish – Daily - MP

CONTORNI

*Cos and Peach Salad 16
Caprese - Heirloom Tomato, Basil and Morella Grove Olive Oil 26
Rosemary Potatoes 15
Green Beans 'aglio e olio', Almond 16
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

*Seared Abrolhos Island Scallops, Sicilian Eggplant Caponata and Saffron '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*

*Tagliatelle, Lobster, Tomato, Pinot Grigio and Thyme
2021 Pra Otto Soave Classico, Veneto, Italy*

*Pepper Crusted Rangers Valley Fillet of Beef 'Tagliata', Fennel 'Gratinata', Horseradish and Red Wine Jus
2016 Oddfellows Shiraz, Langhorne Creek, South Australia*

*Tira Mi Su
2015 Michel et Marie Nehme Vineyard Botrytis Semillon, Riverina, New South Wales*