

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

Salt Baked Heirloom Beetroot, Farro and Stracciatella, Saba 26  
Seared Abrolhos Island Scallops, Sicilian Eggplant Caponata and Saffron 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 38  
Gnocchi, Smoked Duck, King Brown and Portobello Mushroom, Soft Herb  
Gremolata 39  
Tagliatelle alla Carbonara, Guanciale, Pecorino, Black Pepper and Cured Egg Yolk 37  
Fusilli, Luganiche Sausage, Pancetta, Cavolo Nero, Chilli and Pangrattato 38  
Tonnarelli, Spanner Crab, Lemon, Caper, Chilli and Thyme 41  
  
Porcini and Pine Mushroom Risotto, 36month aged Reggiano 39

PIATTI PRINCIPALI

Agro-dolce Glazed Duck Legs, Pancetta, Cavolo Nero and Parsnip 55  
Veal Saltimbocca '*alla Romana*', Prosciutto, Sage, Marsala Dry White Wine  
and Semolina 54  
Slow Wood Roasted Tuscan Pork Neck, Rosemary, Potato and Pan Jus 48  
220g Pepper Crusted Rangers Valley Fillet of Beef 'Tagliata', Cauliflower, Horseradish  
and Red Wine Jus 58  
Market Fish – Daily - MP

*CONTORNI*    *Cos and Pear Salad 16*  
*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*

Tonnarelli, Spanner Crab, Lemon, Caper Chilli and Thyme  
*2021 Pra Otto Soave Classico, Veneto, Italy*

Pepper Crusted Rangers Valley Fillet of Beef 'Tagliata', Cauliflower, 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*