



BREADS

PIZZETTA (V) 12

Garlic, Chili, Ricotta mousse **OR** Rosemary, Garlic, Olive oil, Ricotta mousse

MICHE (v) 5

Sonoma Sourdough, Whipped butter

ENTRÉE

ARANCINI 16

Pork, mushrooms, Baby Peas, Salsa Verde, Grana Padano, Pickled fennel, Orange, Truffle Aioli

FRITO MISTO (DF) 22

Calamari, Prawns, Baby Octopus, Sesame Leaf, Gochujang Aioli

AUBERGINE (v) 22

Breaded Eggplant, Skordalia, Bois Boudran, Micro Herb Salad, Heirloom Tomatoes, Basil oil.

TARTARE 22

Black Angus Tartare, Confit Egg Yolk, Brioche, Pear

SASHIMI (GF, DF) 22

Hiramasa King Fish, Pina Colada Sauce, Green Namjin, Kaffir Lime, Mandarin Gel

OYSTERS 5 / oyster

Natural **or** Tosazu, Avruga caviar, Micro Celery **or** Spiced Rum bbq, Pecorino, Bacon **or** Mixed

TOFU (vegan,gf) 22

Nori wrapped Tofu, Pickled Cabbage, Red bean coulis, Cranberry Glaze, Furikake

SIDES

BURRATA (v) 16

Burrata, Heirloom Tomato, Green Olives, Basil, Olive oil, Brioche, Aged Balsamic reduction

GREENS (vegan, gf, df) 14

Green beans, Snow peas, Cauliflower blossoms, Broccolini, Extra Virgin Olive Oil, Toasted Amonds

FRIES (v,gf,df) 14

Crunchy Potato Fries, Furikake Seasoning, Wasabi Mayo

KIPFLERS (v,gf) 14

Roasted kipfler potatoes, Duck fat, Crème fraiche, Paprika Salt, Cashew Pesto

RAWHOUSE SALAD (vegan,gf) 12

Cabbage, Carrot, Mint, Snow pea sprouts, Capsicum, Shallots, Citrus Dressing

PASTA

GNOCCHI (v) 30

Pumpkin Gnocchi, Wild Mushrooms, Beetroot, Cauliflower Blossoms, Herb Oil, Whipped Ricotta

LINGUINI (df) 34

Lolligo Squid, Prawns, Clams, Scallops, Baby Octopus, Chili , Garlic, Prawn Bisque.

FETTUCINE 30

Braised Duck, Plum Demi Glace, Pecorino, Crispy Leek.

SPAGHETTI 28

Three Meat Bolognese, Neapolitan sauce, Grana Padano.

RISOTTO OF THE DAY (gf) 28

MAINS

PORK BELLY (gf,df)	35
Crispy Skin Pork Belly, XO Celeriac, Rhubarb & Apple Coulis, Kale, Zucchini	
DUCK (gf)	38
Confit Duck Leg, Brussels, Truffle oil, Plum Beurre Blanc, Balsamic Portobello, Parsnip Chips	
CHICKEN ROULADE (gf)	35
Chicken, Mushroom, Sundried Tomatoes, Prosciutto, Currants, Pistachio Emulsion, Miso Pumpkin, Cumin Potatoes, Dutch Carrots, Port Jus, Crispy Leek.	
LAMB (gf)	44
Lamb Cutlets, Lentil Medley, Vincotto Radicchio, Labneh, Herb oil, Red Wine Jus.	
STEAK (gf)	48
250g Black Angus Tenderloin, Asparagus, Potato Gratin, Beer Onions, Jus, Bearnaise.	
CAULIFLOWER (gf,v)	32
Chermoula Spiced Cauliflower, Horseradish Cream, Kale, Confit Heirloom Tomatoes, Cashew Pesto	
FISH OF THE DAY	Market Price
Champagne Beurre Blanc, Zucchini, Charred Leek, Baby Herb Salad, Basil Oil.	

PIZZA

MARGHERITA (v)	26
Tomato sauce, Buffalo Mozzarella, Basil, Grana Padano, Oregano.	
VEGETARIANA (v)	28
Roast Pumpkin, Artichokes, Cherry Tomato, Spinach, Potato, Mushrooms, Rucola, Mozzarella	
DIAVOLA	30
Tomato Sauce, Mozzarella, Salami, Olives, Mushrooms, Chili, Garlic.	
CAMPAGNOLA	30
Italian Pork Sausage, Pepperoni, Double Smoked Ham, Onion, Potato, Mushrooms, Basil, Buffalo Mozzarella.	
SEAFOOD	34
Tomato Sauce, Mozzarella, Clams, Scallops, Prawns, Baby Octopus, Chili, Garlic.	
PROSCIUTTO	30
Tomato Sauce, Buffalo Mozzarella, San Danielle Prosciutto, Extra Virgin Olive Oil, Grana Padano, Rucola	

DESSERTS

TIRAMISU	16
Coffee Infused Savoirdi Biscuits, Mascarpone, Egg Sabion, Cacao, Chocolate Soil	
PANNACOTTA	16
Coconut, Matcha, Black Sesame, Tuille, Mango Gel.	
CHEESECAKE	16
Lemon Curd, Crème Fraiche, Candied Lemon, Almond Crumble, Raspberry Gel	
AFFOGATO	12
Vanilla Ice Cream, Espresso Shot.	
GELATO TRIO	15
3 Scoops	
CHEESE	25
Blue, Double Brie, Aged Cheddar 20g ea , Biscotti, Lavosh, Drunken Figs	