

BREADS

PIZZETTA (VEGAN)	18
Garlic & Chili OR Rosemary, Garlic	
SOURDOUGH (V)	5
Grilled Sourdough, Truffle Butter	

ENTRÉE

ARANCINI	20
Smoked Chorizo, Pulled Chicken, Mushrooms, Baby Peas, Salsa Verde, Grana Padano, Sauce Choron	
FRITO MISTO (DF)	23
Calamari, Prawns, Baby Octopus, Enoki Tempura, Chipotle Aioli	
ZUCCHINI BLOSSOM (vegan)	22
Mash Potato, Vegan cheddar, Tofu, Pecan, Romesco, Kale	
VEAL CARPACCIO	22
Capers, Micro greens, Parmesan, Buffalo Mozzarella	
SASHIMI	24
Hiramasa Kingfish, Nam-Jim, Cream of Coconut, Chili, Mandarin Gel	
OYSTER -	
Natural 6 / Tosazu + Caviar 7 / Bourbon BBQ + PECORINO 7	

CHARCUTERIE FOR 2

	42
MEAT BOARD – Prosciutto, Pastrami, Sopressa, Cheddar, Brie, Cornichons, Marinated Olive, Lavosh	
or	
SEAFOOD BOARD – 4pcs Natural Oyster, Calamari, Prawns, Baby Octopus, Smoked Salmon, Tempura Enoki Marinated Olives, Chipotle Aioli	

SIDES

BURATTA (V)	21
Oxheart Tomato, Basil, Marinated Olives, Kataifi, Aged Balsamic reduction	
GREENS (Vegan, GF, DF)	15
Green beans, Snow peas, Cauliflower blossoms, Broccolini, Extra Virgin Olive Oil, Toasted Almonds	
FRIES (V,GF,DF)	14
Crunchy Potato Fries, Truffle Aioli, Cajun Seasoning	
KIPFLERS (GF)	15
Roasted kipfler potatoes, Duck fat, Skordalia, Rosemary Salt, Cashew Pesto	
ROMAINE & PARMESAN (GF , Vegetarian option)	15
Baby cos, Baby Roma Tomatoes, Parmesan, Anchovies, Seeded mustard Dressing, Jamon	

PASTA

RAVIOLI	38
Pumpkin & Ricotta Ravioli, Romesco, Crab + Cashew pesto, Herb Oil	
GNOCCHI (V,GF)	35
Pumpkin Gnocchi, Wild Mushrooms, Beetroot, Cauliflower Blossoms, Goat Cheese	
LINGUINI (DF)	42
Lolligo Squid, Prawns, Clams, Scallops, Baby Octopus, Chili, Garlic, Prawn Bisque	
SPAGHETTI (VEGAN OPTION)	35
Three Meat Bolognese, Neapolitan sauce, Grana Padano.	
RISOTTO OF THE DAY (GF, VEGAN OPTION)	MP

MAINS

PORK BELLY (DF)	42
Crispy Skin Pork Belly, Cous Cous, Capsicum, Green pea, Apple + Rhubarb sauce, Port Jus	
DUCK (GF)	45
Confit Duck Leg, Saffron & Cauliflower Puree, Shimeji Mushroom, Red Wine Jus, Roast Beetroot	
CHICKEN ROULADE (DF)	42
Chicken, Mushroom, Sundried Tomatoes, Prosciutto, Currants, Whisky & Macadamia sauce, Dutch Carrots, Ratatouille Salsa, Port Jus	
LAMB (GF)	49
Seared Lamb Back Strap, Confit Truss Tomatoes, Paris Mash, Red Wine Jus	
STEAK (GF)	75
250g Black Angus Tenderloin, Potato Pave, Asparagus, Beer Onions, Jus, Bearnaise	
CAVOLO (Vegan, GF)	37
Roasted Cabbage Steak, Tahini, Cheddar, Braised Mushrooms, Capers	
FISH OF THE DAY (GF)	MP
Champagne Beurre Blanc, Salmon Roe, Herb Oil, Charred Leek	

PIZZA

MARGHERITA (V)	32
Tomato sauce, Buffalo Mozzarella, Basil, Grana Padano, Oregano	
PULLED PORK	34
BBQ Sauce, Mozzarella, Pulled Pork, Potato, Jalapenos, Mushroom	
CAMPAGNOLA	34
Italian Pork Sausage, Pepperoni, Double Smoked Ham, Onion, Potato, Mushrooms, Basil, Mozzarella.	
SEAFOOD	42
Tomato Sauce, Mozzarella, Olives, Clams, Scallops, Prawns, Baby Octopus, Chili, Garlic.	
PROSCIUTTO	36
Tomato Sauce, Buffalo Mozzarella, San Danielle Prosciutto, Extra Virgin Olive Oil, Grana Padano, Rucola	
VEGETARIANA (VEGAN OPTION)	34
Tomato Sauce, Mozzarella, Potato, Mushroom, Pumpkin, Jalapeno, Onion, Rocket	

DESSERTS

TIRAMISU	22
Coffee Infused Savoirdi Biscuits, Mascarpone, Egg Sabayon, Cacao, Chocolate Soil	
DECONSTRUCTED CHEESE CAKE	21
Almond Crumb, Mandarin Gel, Honey Comb	
CHOCOLATE PARFAIT	20
Dark Chocolate, Honey Tuille, Cranberry Gel, Drunken Figs	
AFFOGATO	15
Vanilla Ice Cream, Espresso Shot.	
GELATO TRIO (GF)	16
3 Scoops Gelato	
CHEESE PLATTER	26
Blue, Double Brie, Aged Cheddar 30g ea, Biscotti, Lavosh, Drunken Figs	
DESSERT PLATTER	42
Tiramisu + Cheese Cake + Choco Parfait	

