



BREADS

PIZZETTA	18
Garlic + Chili + Cheese 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) (M)	25
Calamari, Prawns, Baby Octopus, Soft Shell Crab, Chipotle Aioli	
ZUCCHINI BLOSSOM (vegan)	22
Mash Potato, Vegan cheddar, Tofu, Pecan, Romesco, Kale	
BEEF TARTARE (DF)	28
Black Angus, Potato Pave, Caviar, Herb Oil, Pear Gel, Sesame puff	
OCTOPUS (A)	26
Grilled Octopus Tentacles, Tequila Currants, Mung Bean Sprouts, Champagne Beurre Blanc, Kadaifi	
OYSTER (A)	
Natural 6 / Tosazu + Caviar 7 / Bourbon BBQ + Pecorino 7 / Mornay 7	

CHARCUTERIE

MEAT BOARD – Prosciutto, Pastrami, Sopressa, Cheddar, Brie, Cornichons, Marinated Olive, Caprese, Lavosh, Grissini	46
or	
SEAFOOD BOARD(M) – 4pcs Natural Oyster, Calamari, Prawns, Baby Octopus, Soft Shell Crab, Smoked Salmon, Marinated Olives, Chipotle Aioli	

SIDES / SALAD

SMOKED DUCK	24
Smoked Duck, Kale, Cabbage Remoulade, Olive oil, Balsamic Glaze, Meredith Chevre	
GREENS (Vegan, GF, DF)	16
Green beans, Snow peas, Cauliflower blossoms, Broccolini, Extra Virgin Olive Oil, Toasted Almonds	
FRIES (V,GF,DF)	15
Crunchy Potato Fries, Truffle Aioli, Cajun Seasoning	
KIPFLERS (GF, DF)	16
Roasted kipfler potatoes, Duck fat, Rosemary Salt, Cashew Pesto	
ROMAINE & PARMESAN (GF, Vegetarian option)(I)	16
Baby cos, Baby Roma Tomatoes, Parmesan, Anchovies, Seeded mustard Dressing, Jamon	

PASTA

RAVIOLI (Vegetarian option)	38
Spinach & Ricotta Ravioli, 3 Meat Ragu, Salsa Verde, Grana Padano	
GNOCCHI (V, GF)	35
Pumpkin Gnocchi, Wild Mushrooms, Beetroot, Cauliflower Blossoms, Goat Cheese	
LINGUINI (DF) (M)	42
Lolligo Squid, Prawns, Clams, Scallops, Baby Octopus, Chili, Garlic, Prawn Bisque	
MANZO PAPPERDELLE	40
Slow Cook Beef Brisket, Balsamic, Demi Glace, Mushroom, Pecorino	
RISOTTO OF THE DAY (GF, VEGAN OPTION)	MP

MAIN

PORKBELLY(DF)	45
Crispy Skin Pork Belly, Couscous, Capsicum, Green pea, Apple + Rhubarb sauce, Port Jus	
DUCK	47
Confit Duck Leg, Cherry + Red Wine Reduction, Spätzle, Mushroom, Green Peas	
CHICKEN ROULADE (GF, DF)	42
Chicken, Mushroom, Sundried Tomatoes, Prosciutto, Bacon, Cashew, Spiced Pumpkin Emulsion, Honey Glazed, Dutch Carrots, Port Jus	
LAMB (GF)	49
Seared Lamb Back Strap, Vincotto Brussels, Paris Mash, Red Wine Jus	
STEAK (GF)	75
250g Black Angus Tenderloin, Garlic Mushroom, Asparagus, Jus, Bearnaise	
TARTE' TATIN (Vegan)	42
Plant Based Schnitzel, Braised Mushroom, Tempura Broccolini, Mustard & Red Currant Vinaigrette	
FISH OF THE DAY (GF) (A)	MP
Smoked Tomato Beurre Blanc, Caponata, Herb Oil	

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 (M)	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	
TANDOORI CHICKEN	36
Tomato Sauce, Mozzarella, Tandoori Chicken, Jalapeno, Onion, Buffalo Mozzarella	
PUTTANESCA (I)	36
Sopressa, Salami, Olive, Chili, Garlic, Tomato, Mozzarella, Anchovies, Pastrami	

DESSERTS

TIRAMISU	22
Coffee Infused Savoiri Biscuits, Mascarpone, Egg Sabayon, Cacao, Chocolate Soil	
PANNACOTTA	22
Coconut Vanilla, Berry Comport, Cranberry Gel	
FIG & APPLE PUDDING	24
Spiced Rum Butter Scottch, Almond Crumble, Coffee Ice cream	
AFFOGATO (ADD ALC 9)	15
Vanilla Ice Cream, Espresso Shot.	
GELATO TRIO (GF) 3 SCOOPS GELATO	16
CHEESE PLATTER	26
Blue 30g, Double Brie 30g, Aged Cheddar 30g, Biscotti, Lavosh, Drunken Figs	
DESSERT PLATTER	42
Tiramisu + Pannacotta + Fig & Apple Pudding	

