

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)	25
Calamari, Prawns, Baby Octopus, Soft Shell Crab, Enoki Tempura, Chipotle Aioli	
ZUCCHINI BLOSSOM (vegan)	22
Mash Potato, Vegan cheddar, Tofu, Pecan, Romesco, Kale	
SHORT RIBS (DF)	32
Black Angus Short Ribs, Galbi Reduction, Truffle Polenta, Wasabi Aioli	
CANADIAN SCALLOP	30
Beurre Blanc, Romesco, Kataifi, Avruga Caviar, Apple Tartare	
OYSTER -	
Natural 6 / Tosazu + Caviar 7 / Bourbon BBQ + Pecorino 7 / Mornay 7	

CHARCUTERIE 46

MEAT BOARD – Prosciutto, Pastrami, Sopressa, Cheddar, Brie, Cornichons, Marinated Olive, Caprese, Lavosh, Grissini	or
SEAFOOD BOARD – 4pcs Natural Oyster, Calamari, Prawns, Baby Octopus, Soft Shell Crab, Smoked Salmon, Tempura Enoki 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)	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)	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

PORK BELLY (DF)	45
Crispy Skin Pork Belly, Cous Cous, Capsicum, Green pea, Apple + Rhubarb sause, Port Jus	
DUCK	47
Confit Duck Leg, Cherry + Red Wine Reduction, Spatzle, 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	
TAETE' TATIN (Vegan)	42
Plant Based Schnitzel, Braised Mushroom, Tempura Broccoroni, Mustard & Red Currant Vinaigrette	
FISH OF THE DAY (GF)	MP
Smoked Tomato Beurre Blanc, Caponata, 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	
TANDOORI CHICKEN	36
Tomato Sauce, Mozzarella, Tandoori Chicken, Jalapeno, Onion, Buffalo Mozzarella	
PUTTANESCA	36
Sopressa, Salami, Olive, Chili, Garlic, Tomato, Mozzarella, Anchovies, Pastrami	

DESSERTS

TIRAMISU	22
Coffee Infused Savoirdi 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, Double Brie, Aged Cheddar 30g ea, Biscotti, Lavosh, Drunken Figs	
DESSERT PLATTER	42
Tiramisu + Pannacotta + Fig & Apple Pudding	

