

Per Condividere

(SHARE)

BREAD BASKET	14.00
Olive oil and balsamic DF	
OLIVE MARINATE	8.00
Mixed Australian olives with citrus & herbs GF DF	
SYDNEY ROCK OYSTERS	42/84
Jalapeno granita, lemon GF DF	
ANCHOVIES DON BOCARTE (48 GRS)	40.00
Focaccia DF GFA	
GNOCCHO FRITTO & PROSCIUTTO	16.00
San Daniele Prosciutto & cacio pepe sauce (2)	
ARANCINI AL TALEGGIO	15.00
Taleggio, confit garlic & truffle aioli (3)	

Antipasti

BURRATINA E POMODORO CILIEGINO	22.00
Creamy burrata, cherry tomato, basil oil & Sardinian flat bread GFA	
ANTIPASTO	28.00
San Daniele Prosciutto, Felino Salami, Wagyu Bresola House made vegetable pickles GF DF	
CRUDO DI MARE	26.00
Bluefin tuna, toothfish, strawberry, tomato water & basil GF DF	
CALAMARI FRITTI	24.00
Paprika salt & salsa verde GF* DF	
CARPACCIO DI MANZO	26.00
Raw beef, parmigiano, balsamic onions & asparagus GF	
MELANZANE ALLA PARMIGIANA	24.00
Baked eggplant, tomato, mozzarella & basil GF DFA	

Primi

(HOUSE MADE PASTA)

SPAGHETTI FRUTTI DI MARE	38.00
Calamari, prawns, mussels & pomodoro DF GFA	
SPAGHETTI AGLIO E OLIO PICCANTE	37.00
Blue fin tuna crudo, olive oil, garlic & chilli GFA DFA	
AGNOLOTTI DEL PLIN ALLA RICOTTA E MIRTO LIMONE	36.00
Hand-pinched pasta filled with ricotta, lemon myrtle butter & roasted buckwheat	
EGG FETTUCCINE AL RAGÙ DI MANZO E VINO ROSSO	36.00
Slow-cooked wagyu ragù, red wine DF GFA	
ZITI AL FORNO	28.00
Josper baked ziti, pomodoro, parmigiano	

Secondi

(FROM THE JOSPER OVEN)

BRANZINO ALLA GRIGLIA	75.00
Whole grilled flounder, N'duja emulsion & lemon GF	
POLLO ALLA MILANESE	45.00
Crispy chicken cutlet, parmesan butter, lemon	
COSTOLETTE D'AGNELLO ALLA SCOTTADITO	48.00
Lamb chops, rosemary, agridolce salsa verde & burnt lime GF	
TAGLIATA DI MANZO	78.00
Sliced grilled 400g scotch fillet, truffle butter & balsamic glaze GF	
FILETTO DI PESCE ALA PUTTANESCA	48.00
Glacier 51 toothfish, tomato, anchovies, olive & caper sauce GF DF	

Contorni

PATATE AL ROSMARINO	17.00
Crispy potatoes with garlic & herbs GF* DF	
CAVOLO DOLCE ALLA BRACE	16.00
Grilled sugarloaf cabbage, hot honey & goat cheese GF	
FAGIOLINI E MANDORLE	14.00
Charred green beans, garlic & toasted almonds GF DFA	
INSALATA VERDI	16.00
Mix green leaves, prosecco dressing GF DF	
INSALATA DI ASPARAGI	18.00
Asparagus, snowpea sprouts, ricotta GF	
PATATINE FRITTE	14.00
Hand cut fries, truffle pecorino GF* DFA	

Dolci

TIRAMISÙ ALLA NOCCIOLA	16.00
Hazelnut tiramisù with cocoa	
CHEESECAKE DI NEW YORK	16.00
Amarena cherry & vanilla bean	
CANNOLI SICILIANI	14.00
Crispy shells filled with ricotta, pistachio & orange zest	
CHOCOLATE CAKE	17.00
Mango sorbet & sour cherry sauce GF DF	
AFFOGATO CLASSICO	12.00
Vanilla gelato drowned in espresso GF ask staff about adding Amaros	
ARTISANAL SORBETS & GELATO	6.00 (PER SCOOP)

PLEASE ADVISE YOUR WAIT PERSON OF ANY DIETARIES OR ALLERGIES PRIOR TO ORDERING

ON SUNDAYS, ALL BILLS INCUR A 10% SURCHARGE, AND ON PUBLIC HOLIDAYS A 15% SURCHARGE.

1.5% MERCHANT FEE ON CREDIT CARD TRANSACTIONS